PIOVISIONAL PROVISIONAL

Meat Packing and Allied Industries

Volume 88

FEBRUARY 25, 1933

Number

SAUSAGE LOAF PROBLEMS

In a sausage loaf, or any meat loaf for that matter, you are looking for a good firm product when ready for cooking or baking. NUSOY will give it to you because it has truly superior binding qualities. This is guaranteed. Consequently after cooking or baking, troubles with a slimy or greasy looking loaf simply cease to exist.

In baking, for example, when NUSOY is used the loaf forms a crust and bakes like bread. All natural juices, moisture and fat stay in the loaf where they belong, preventing loss and increasing quality.

Solved at Last!

NUSDY a remarkable new product is finding immediate acceptance by the sausage industry

NUSOY is more than a binder. It provides an astonishing gain because of what users say is the greatest absorbing power they're ever seen. And NUSOY does not lower the food value of the product because it is very high in food value of itself. It produces a handsome product that retains its natural color, and adds greatly to keeping qualities.

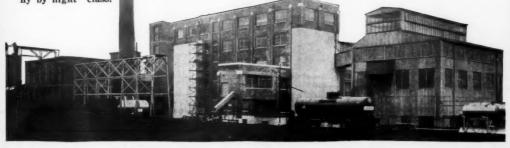
NUSOY is equally good for all other varieties in addition to loaf sausage. Stuffed sausage takes a fine smoke; shrink is definitely reduced; casings stuff tight, smooth and stay that way, no wrinkles. Where cereal is being used, sausage makers have their eyes opened when NUSOY is tried.

NUSOY is made exclusively for human use by a patented process in a new plant and with special machinery costing over half a milion dollars. This is a new American industry, not in the "fly by night" class.

Yes, we know you've heard tempting claims before; the difference is—NUSOY will make good on every one and more to boot. It's "clicking" right now with sausage manufacturers, making good in a big way.

Prove it to your own entire satisfaction. Send today for a generous trial sample without obligation. NUSOY will make good or we will!

AMERICAN SOYA PRODUCTS CORP.



ALBERT F. GOETZE, Inc.

BALTIMORE, MD.

Manufacturer of Quality Sausage
Installs the New

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"BUFFALO"
Self-Emptying
Silent Cutter

CUTS a batch of meat fine in 5½ to 9 minutes—and automatically empties it completely in less than twenty (20) seconds, without the use of human hands or movable parts in the bowl. Meets all the requirements of government inspection.

Made in 2 sizes:

No. 60—Capacity: 600 lbs. finished product.

No. 50—Capacity: 300 to 350 lbs. finished product.

EASILY the outstanding contribution to the sausage industry in recent years. This cutter has been tried and proven—and is operating with 100% success in a number of prominent sausage plants.

These users say it works **perfect-ly—**increases yield, reduces costs—and turns out a better quality product than they have heretofore been able to obtain. If **you** are interested in these results, write us.

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Manufacturers of "BUFFALO" Silent Cutters, Grinders, Mixers, Chicago Office: Stuffers, Casing Pullers, Bacon Slicers and Fat Cutters 4201 S. Halsted St.

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In a recent house-to-house survey, 70% of the women interviewed said they would prefer to buy sausage packaged in Cellophane. Nobody needs to tell this to Henry Pfeifer, Inc., of Newark-because they have had outstanding success with their frankfurters and sausages in

The Pfeifer method was simple. They

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designed neat, convenient packages of Cellophane to display their products frankly, to keep them clean, and to preserve the flavor. They earnestly sold their retailers on the value of the package-and they featured the protection of Cellophane in their newspaper advertising. For the extra value they gave the consumer, they asked an extra price-and got the extra price, and got a healthy sales increase, to boot!

Retailers invariably give preferred display to products in Cellophane. Customers prefer to buy them. That's the answer.

Write for interesting booklet of retailers' experience with meats wrapped in Cellophane. Du Pont Cellophane Company, Empire State Building, New York City.

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PRACTICAL—ECONOMICAL—SCIENTIFIC

The most practical, economical and scientifically correct meat grinder knives and plates in existence are the O. K. Knives and the C. D. Plates. Proof of these facts is that all the large packers and most of the prominent sausagemakers in this and foreign countries have adopted the O. K. Knives and

C. D. Plates as standard equipment in their plants.

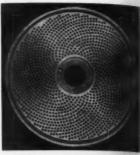
The O. K. Knife showing one blade detachedcan be changed in a minute. A knife for immediate use. A KNIFE for ALL MAKES and STYLES of

Grinders in existence.

The C. D. Reversible angle hole plate and the O. K. Reversible angle hole plate are a tremendous achievement! They will outwear any two other plates. Write today for more particulars.

Send for our catalog and price list giving detailed information and constructive advice on how to take care of your meat grinder.

The Specialty Manufacturers Sales Co. 2021 Grace Street, Chicago, Illinois



New C. D. Reversible Plate Can be used on both sides



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Wasn't I cooked in a KVP Ham Jacket!
And isn't my flavor and texture better!
Didn't I make my Packer extra profit!
Am I not more sanitary!
Didn't I give a better yield!
Isn't my shape and finish better!
Didn't I eliminate re-trimming!

And didn't my jacket prolong the life of my boiler, reduce re-tinning bills, and save a lot of scrubbing!

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He's talking packer findings, not just KVP claims.

Users say this is the greatest development in ham cooking in twenty years.

The proof rests in your boilers, not in our words.

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(Kalamazoo County)

MICHIGAN



1. Tuck smoothly into corners.



2. Fold over ends, then sides



3. Apply pressure slowly.



4. Finished ham-no retrimming.

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Sturdiness

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Strong, sturdy ham boilers are a necessity, but they must back up their strength and long life with results. ADELMANN Ham Boilers do this and more. Throughout their long life they perform efficiently and economically, producing boiled hams of such superior quality that they repay their low cost many times because of decreased costs and the multiplied profits.

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1-0-E	8 lbs.	11	51/4	41/4
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6-0-E	15 lbs.	12%	63/6	81/2
02G-E	10 lbs.	12	53/2	53/4
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Makers of the genuine H. J. Mayor Special Frankfurter, Bologna, Pork Bausage (with and without sage), Braunschweiger Liver, Summer (Metrowurst), Chili Con Carne. Con Carne, Rouladen Delicatessen and Wonder Pork

ENDORSED by progressive packers

Uniformity, perfect results and high quality cured meats are guaranteed with NEVERFAIL, the Perfect Cure. This superior cure insures superior results—results that increase sales, turnover and profits. That's why NEVERFAIL receives the hearty endorsement of so many packers.

when you consider that the smallest difference in curing cost per pound between NEVERFAIL and the lowest prices quoted is only 3/20c—300.0015—you'll agree that the difference is fur too small to justify endangering the reputation of your product. Write for details today. today.

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It pays to square up your bacon for slicing - especially when you use the

Quick Strip

Bacon Mould. Circular on request.

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CURING TANKS, BELLY BOXES, AND ALL TYPES OF TRUCKS STEEL EQUIPMENT FOR THE PACKING PLANT















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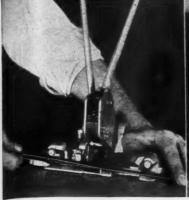
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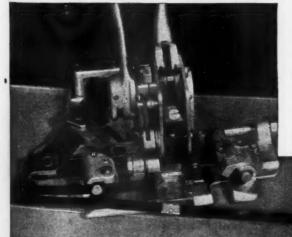


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NOW—a single tool is all you need to strap shipping packages with Acme Nailless Band. This new Acme Strapping Tool combines the mechanism of three tools in one. It reduces strapping operations to an exact science and automatically assures a good strapping job. Strapping time is reduced 50% or more because many motions formerly required, are now eliminated.

One downward stroke of the stretcher lever tensions the band. One downward stroke of the sealer lever applies the seal, locks it, and cuts the band from the coil. And when these operations are completed, the tool retains the loose end of the band so that it is right at hand for the next package.

An Acme Combination Tool in your shipping room will assure the highest degree of speed, precision, and economy in strapping operations. We shall be glad to demonstrate or send complete information by mail. Write today.

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There is as much difference between our "Standardized Quality" and haphazard cut price chili as there is between the well bred hog from pedigreed stock and the razorback.

Can you afford to take a chance with chili, ground without these precautions from odd lots of unknown origin picked up at random?

Quality seasoning builds sales

Used extensively by I. A. M. P. members

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"Hallowell" Sausage Hanging Cage

To prevent operators from banging their heads, the "Hallowell" top braces form a "V," front and back, providing ample head room. A much appreciated "Hallowell" feature.

Full Data in Bulletin 449

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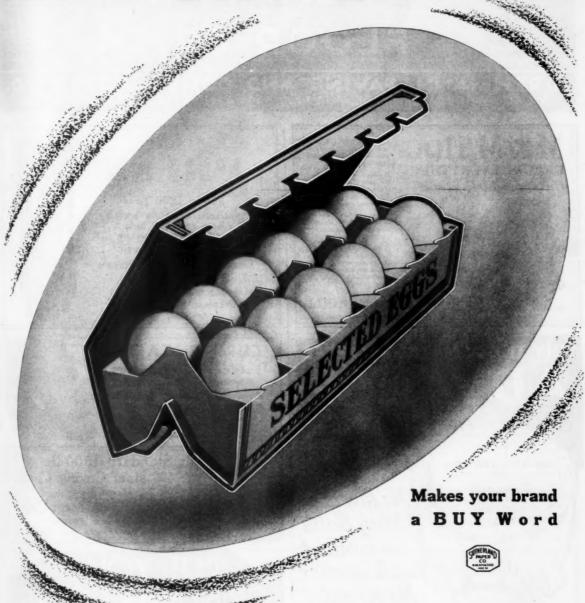
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V-STYLE SAF-EG DISPLAY Cushion Bottom SAF-EG CARTON



BRAND preference is quickly established with this new Saf-Eg V-Style, Cushion Bottom display carton. Its sturdy one-piece design with the unique cushion protection for each egg... its "lock-as-it-closes" feature... and its general attractiveness... create consumer prestige that is bound to stimulate your sales.

The large, full size of the eggs is strikingly emphasized by the low-cut cushioned cells. Samples will be sent at once.. if you say the word.. together with complete information.

SUTHERLAND PAPER CO., Kalamazoo, Michigan

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Grinds fats, bones, carcasses, viscera, etc.—all with equal facility.

Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily.

Saves steam, power, labor. Low opera-ting cost. Increases melter capacity.

We will gladly analyze your re-quirements and make specific recom-mendations to fit your needs. Write!

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300 to 1200 Tons

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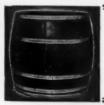
CURING CASKS

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Quality-Service-Price





Standard 1500-lb. Ham Curing Casks Manufactured by

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Write for Prices and Delivery



STEDMAN'S Type "A" Hammer Mills are especially adapted for the Mills are especially adapted for use reduction of packinghouse by-products, fish scrap, etc. Their extreme sectional construction saves time in changing hammers and screens and in the daily clean-up which is required where edble products are reduced.

Mine sizes—5 to 100 H.P.—capacities 800 to 20,000 pounds per hear. Write for bulletia 888.

STEDMAN'S FOUNDRY & MACHINE WORKS AURORA, INDIANA, U.S.A. FOUNDED 1834

THE ORIGINAL PATENTED COOKER IS BETTER



No Rivets or Stay Bolts in contact with interior No Repairs

42000 Lbs. Tensile Strength Strenes Metal

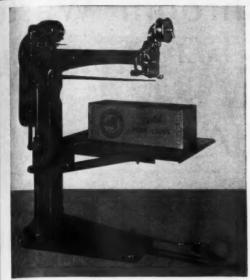


THE ADVANCE FOUNDRY DAYTON, OHIO

1933

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Here is a Bliss pork loin box used by one large packer; also the new Bliss Power Lift Top Stitcher for sealing the top before shipment.

130 POUNDS OF FRESH MEATS

can now be shipped in a BLISS BOX under the latest ruling of the Freight Classifications

WHY? The BLISS BOX (Patented) is reinforced on all four vertical edges with wire stitched flanges. Grain of fibre is vertical on sides and horizontal or vertical on ends. This combination makes, the strongest fibre container available.

All board mills are licensed to make and sell BLISS BOXES. Boxes are shipped to you in three pieces-flat-and are easily assembled and sealed with Bliss Wire Stitching Equipment. No strapping is needed.

Packers using Bliss Boxes are saving 10% to 30% on the purchase price of boxes, because less board is used. They are also saving money on freight-incoming and outgoingbecause Bliss Boxes are lighter in weight than wood or wire-bound containers, or other types of fibre containers.

Complete information regarding Bliss Boxes and equipment for assembling and sealing them can be obtained from

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Bliss, Latham and Boston Wire Stitching and Adhesive Sealing Machinery for All Types of Fibre Containers

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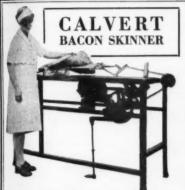
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The figures at the right are the result of actual tests made in a representative small plant. One girl with a CALVERT Bacon Skinner worked in competition with five good butchers. In four days, she more than equalled the entire weekly production of the five men, besides producing a far superior product, with less waste fat. If you slice 500 lbs. of bacon per week you need this machine to cut costs. Write!

Salaries of 5 butchers
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Salary of girl
(Four days)..\$12.00
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WEEKLY SAVING ... \$137.50 Savings alone pay for machine in less than three weeks!

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Along the Entire Weight and Price Range of

BEEF-HAM-SHEEP-LAMB-BACON-FRANK-CALF BAGS SHIPMENTS WITHIN 24 HOURS

Tell us the kinds you use. We will make samples of stockinette best for your particular needs. And give you lowest quotations on them.

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- 1. Wasteful Untidy Unsanitary
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The thin wafers of bar soap in the public washrooms usually are discarded - that's sheer waste. Also, they cause an untidy, messy looking washroom and should be abolished. Powdered FLOTILLA Soap, in the new sanitary dispensers, prevents all waste, yet provides bar-soap satisfaction and gentleness.

These steel enameled dispensers, set flush against the wall, are neat and tidy, and easily filled. With each case of 48 packages of Powdered FLOTILLA Soap, you may have one FREE! Additional dispensers, if needed, will be supplied at cost.

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ARMOUR AND COMPANY · Industrial Soap Div. 1355 W. 31st Street Chicago, III.

BANISH IT!

It's the little savings, here and there, which aggregate sums substantial enough to become evident on the profit and loss statement. However, the saving you can effect in washroom soap is by no means inconsequential, and should not be ignored.

And when, at the same time, you can provide greater cleanliness, neatness and comfort - immediate action is in order. Powdered FLOTILLA Soap is the answer to this problem.



POWDERED FLOTILLA SOAP

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Vol. 88

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THE NATIONAL OVISIONAL

Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 88. No. 8

5, 1933.

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FEBRUARY 25, 1933

Chicago and New York

Dark Cutting Beef Is a Packer Problem

Studies Show It Is Not Due to Feeds Used Delayed Bleeding May Cause This Condition

One of the most troublesome things in cattle slaughter and beef production is dark cutting beef. Regardless of the quality of the bullock, if it cuts dark its sales value is materially reduced.

Many theories for this phenomenon have been offered, but most of them have exploded under scientific test. Only one of the many theories appears to be worthy of further consideration.

This is delayed bleeding.

Some seven years ago a study along this line was undertaken at the Kansas Agricultural Experiment Station as a part of the project on "Quality and Palatability of Meat" conducted by the U. S. Department of Agriculture in conjunction with the state agricultural experiment stations, participated in by the Institute of American Meat Packers, and sponsored by the National Livestock and Meat Board.

New Facts on Dark Beef.

The Kansas station undertook to study that part of the project relating to color in beef which included the phenomenon of dark cutting beef. This was worked on from the angle of feed, to see if grass fed cattle produced a larger number of "dark cutters."

These experiments over a period of years seem to eliminate the feed factor, but have developed some new facts which may be found to account for this unusual condition.

The information developed on this phase of the project as worked out in Kansas is discussed in the following

Color in Beef

By David L. Mackintosh, Professor of Animal Husbandry, Kansas State Agricultural College.

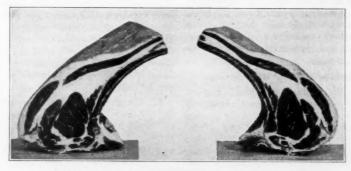
Every industry has its traditions. Scientific investigation applied to industry has done away with guess work, and in so doing has demonstrated that some of the traditions of long standing are well founded scientifically, while often they have been based only on

The packing industry is not an exception. In fact, the packing industry of today moves on the wheels of science, yet there remain many traditions which to date have not been accounted for scientifically. Color in meat is one of these traditions.

of lean meat does vary within rather wide limits. The trade for many years has expressed a preference for bright colored beef and discriminated rather harshly against beef that is questionable or dark in color. The fact that the carcasses of aged cattle, particularly old cows and bulls, yield a darkcolored muscle, and that lack of tenderness and palatability have also been associated with the same kind of carcasses, undoubtedly gave rise to the prejudice against dark cutting beef.

Causes of Dark Cutting Beef.

But such carcasses do not produce all the dark cutting beef. All too frequently a carload of choice cattle will be purchased by some packer, who upon ribbing the carcasses may find one or more which cut dark. Such carcasses It is a well known fact that the color cannot be sold at their true value be-



QUALITY MEAT IS DISCOUNTED IF IT CUTS DARK.

Meat such as that shown here—and even higher quality—is discounted if it cuts dark.

Unfortunately there is no way of telling whether carcasses will cut dark until they are ribbed down. Many steers which have brought the top of the market on foot have had to be sold at a loss from this cause alone.

Research is now under way to find the cause of dark cutting beef and just what influence feed has on this phenomenon, which does not affect quality and flavor but greatly impairs sales value.

cause of the discrimination already men-

This "dark cutting" condition appears more frequently at some points than others, more frequently during certain seasons than others, and frequently where least expected.

Many explanations have been offered, some of which are breed, color of the cattle, sex, disposition of the animal, sickness, slaughtering methods, handling prior to slaughter, age, and the feeds used. Sufficient data of a dependable nature are available to justify the elimination of most of these suggestions. Age we know is one factor, but not the only factor, because we frequently find these dark cutters among yearling cattle, and just as frequently or more so we find aged cattle that produce a beautiful bright-colored meat.

Feed is the explanation most frequently offered, and of all feeds grass has probably received more credit or blame than any other feed in the production of dark cutting beef.

Effect of Feed on Color.

Because of the belief that grass produced "dark cutters," and because there are a large number of cattle marketed annually off Kansas bluestem pastures, a project was undertaken at the Kansas Agricultural Experiment Station to determine, if possible:

- 1. Does beef produced on bluestem pasture cut dark?
- 2. What influence, if any, do supplemental feeds have upon the color of grass-fat beef?
- 3. The relation of color to the quality and palatability of the meat?
- 4. What produces the characteristic red color of beef?

This project has been under way now for nearly seven years, and although far from completed some progress has been made. Nearly two hundred head of cattle of various ages have been carefully selected, handled on bluestem grass and slaughtered in the station laboratory, where numerous other studies are made as well as those related to color.

Methods of Color Determination.

To the average individual, a study in color comparison sounds reasonably simple, but in reality any study of color is rather complicated. At the present time the studies being made at this station call for the cooperation of the animal husbandry department, the department of chemistry, the division of home economics, and the department of histology.

Two methods of color determination are being used. The Munsell color wheel-using four standard color discs and adjusting these discs until when times longer. Therefore, the color of

spun at a high rate of speed, the color displayed compares favorably with that of the cut of meat under observation, is in use by the Department of Animal Husbandry. Most of the comparisons made to date have been made with readings secured in this manner. In a general way, the greater the number of black units in a reading, the darker the color of the meat sample; or the greater the number of red units present in a reading the brighter the red of the sample.

During the first four years the cattle used were three- and four-year-old Texas steers, while those used the following two years and those on pasture at present were purchased in Texas as calves, all fed alike during the winter and then placed on bluestem pasture or in a dry lot for a period of 150 days beginning May 1 each year.

Feed Is not the Cause.

Over 100 head of these cattle have been slaughtered in the station laboratory and to date not one carcass has been found which could be criticized because of dark color. Quite a variation in reading has been secured, but always the variation within a lot has been greater than that between lots.

As a result of these investigations, we feel justified in making the following statements:

- 1. Bluestem grass is not a factor in the production of "dark cutting" beef. It is true that "dark cutters" may be found among grass-fat cattle, but in no greater numbers than from any other group of cattle. It has been the misfortune of this station to find no "dark cutters" when that was what we were actually looking for.
- 2. Supplemental feeds increased the degree of finish of cattle grazed on bluestem pasture, but had very little, if any, influence upon the color of the meat.
- 3. Cattle full-fed in a dry lot were only slightly fatter than those full-fed on grass, and the latter produced the brightest cutting carcasses secured to date. In fact, the cattle receiving bluestem grass with no supplement, produced meat as bright in color as the dry lot cattle.
- 4. The greatest difference noted to date is found between the three-yearold steers and the yearlings, the latter proving to be approximately ten per cent brighter than the older cattle.

Color Better After Cutting.

5. One of the most interesting observations is that the color of beef brightens very materially after cutting. During the first few minutes the brightening is very rapid, and continues for a period of about three hours, some-

grass-fat beef or any other kind of beef should not be measured as at the time of cutting, because practically all beef will prove to be dark or at least classed as dark unless permitted to brighten.

The "dark cutter" fails to brighten. This brightening process has meant much in attacking the problem "What produces the characteristic red color of meat?"

This part of the study is being conducted by the Department of Chemistry under the direction of Dr. J. L. Hall. and it is with his permission that the following summary of that phase of the work is presented.

What Gives Meat Red Color?

In the process of making collogen and elastin determinations of meat samples, as means of measuring tenderness, it was noted that an aqueous extract includes all the essential coloring materials in lean meat. These coloring materials in the aqueous solution are not necessarily in the same form as they exist in meat, as they have been fully oxygenated during extraction.

But that is what apparently happens to the meat sample when exposed to the air. The coloring materials are oxygenated and therefore brighten, the rate of brightening apparently varying with the permeability of the meat sample to atmospheric gases. This difference is parallel to the characteristic color difference existing between venous and arterial blood, the former being oxygenated to produce the latter.

Color analyses of this aqueous extract was made by means of the spectrophotometer. This instrument measures accurately the color components of any material by determining the actual per cent of light absorbed throughout the spectrum. By means of the spectrophotometer, Doctor Hall has demonstrated that the red color in the meat is caused by the presence of muscle hemoglobin, a constituent of the muscle cell which is quite similar in all chemical respects to the hemoglobin of blood.

This muscle hemoglobin is a non-circulating constituent of the muscle cell structure. In addition to the muscle hemoglobin present in any sample of meat, there is more or less residual blood hemoglobin which may or may not be a factor in dark cutting beef. Under the direction of Doctor Hall, a method has been devised to determine the actual percentage of the two hemoglobins together in a mixture. During the past year an attempt to produce "dark cutters" by delayed bleeding rendered results justifying a more thorough study of this possibility. of this possibility.

Due to the fact that no "dark cutters" were encountered at this station, it proved necessary to secure some specimens from other sources. These specimens from other sources. were secured through the courtesy and cooperation of the Nebraska Agricultural Experiment Station, Lincoln, Nebra-

(Continued on page 26.)

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Frankfurt Sales Are Stimulated When Products Are Identified

none too high during the past two vears. Two factors were responsible:

1-Low prices and consequent keen competition from fresh and cured meats;

2-Price competition within the sausage trade, resulting in sausage products of poor quality which discouraged consumer purchasing.

But it has been demonstrated in numerous instances that high quality sausage products can meet

Frankfurter volume has been to re-purchase with the assurance that she would get product that pleased her, and the packer, with the proper kind of publicity, would have had the opportunity to combat the situation unfavorable to quality sausage sales. But, if his frankfurts were not identified, he was "up against it."

Sales Possibilities Boosted.

This experience has served to emphasize the advantage of and need for branding or trademarking frankfurters as a means of successfully combatting price and low quality product competition, and building up consumer good will for particular brands.



PACKING INDIVIDUALLY IDENTIFIED FRANKFURTS

View in the packing room of the Hildebrandt Provision Co. After smoking the franks are separated and packed for sale in attractive display containers. Retailers, executives of the company say, like identified franks, as they simplify selling and reduce price competition.

successfully both these types of competition.

People buy sausage — especially frankfurters — because they like the distinctive flavor. Sausage can be made so good that people will continue to buy it, even when other meats are cheaper.

The problem of maintaining sausage sales in times like these is largely one of accepting responsibility for quality through trademarking and identifying and then advertising the products.

If every manufacturer of quality frankfurters during the past two years had used some method of identifying his products - one that could not have been tampered with and which would have been carried into the home with the product - he might have had a better chance to save the business that

The housewife would have been able

That more packers have not attempted this may be due to the low price at which the product has been selling. The question, however, is not a new one. Ever since the packer and sausage maker became "brand conscious," and commenced to give more thought and study, to better merchandising, the problem of identifying frankfurters has been given considera- cation has won customers for frank-

Electric branding is one method of identification that has become rather popular. In other cases printed bands and string tags have been used. Metal stencils applied to the frank before it goes into the smokehouse are also in use. These leave a permanent brand

The Hildebrandt Provision Co., Cleveland, O., thinks it may have found the solution to the problem of branding each individual frankfurter in the use of printed cellulose casings. These Visking casings have been used by this company for the last eight months a sufficient period, executives of the company feel, to give the method a thorough tryout.

During this time the popularity of frankfurters has increased materiallywhich would seem to be a fair indication of what the consumer thinks of identified quality products.

The company makes only a first-class frank, and charges a price that will leave a fair profit. "Sylvana" is the brand name used. With much lower priced frankfurters on the market, it has been able without extraordinary efforts to build up consumer demand and an excellent repeat business.

"We find," says Robert Hildebrandt, "that frankfurters are as popular as ever. And the housewife will pay the price if she knows what she is getting. When we trademark each frankfurter the consumer is able to demand 'Sylvana' from her dealer, and not only be sure that she gets what she wants, but that the quality will be as high as it is possible to put into a frankfurter.

Identification Wins New Customers.

"Dealers also received the new identified product with considerable enthusiasm. The fact that there is no evasion of responsibility for quality is enabling them to obtain profitable prices for the product. Nor can there be any competition of price, for the meats are sold at prices fair to everybody and this price is maintained everywhere throughout the territory.

"An interesting fact is that identifi-(Continued on page 21.)



IDENTIFICATION GOES INTO HOME WITH PRODUCT.

A considerable increase in frankfurt sales is reported by the Hildebrandt Provision Co., Cleveland, O., since it started stuffing frankfurters in printed cellulose casings eight months ago. These casings, a product of The Visking Corp., Chicago, are printed in white in such a manner that in linking all of the information appears on each frank.

Meat as Source of Energy

In previous issues THE NATIONAL PROVISIONER has described the new set of food value charts published by the National Live Stock and Meat Board, showing meat—listed along with a large number of common foods—as being high in protein, iron and phosphorous, and a good source of some of the essential vitamins, based on average helpings.

Protein was defined as the food element which builds and repairs, phosphorous as contributing largely to the structure of the bones and teeth, iron as a builder of red blood, and the vitamins as factors essential to normal growth and the maintenance of health.

In this issue the value of meat from the standpoint of calories will be considered.

What Is a Calorie?

A calorie is defined as the amount of heat sufficient to raise the temperature of one kilogram of water 1° C. The number of calories in any food is determined by burning the food in a calorimeter under a know amount of water and the temperature rise of the water is then computed.

Energy value of food is computed in terms of calories and it is necessary that the daily diet meet the energy requirement of the body.

Sleeping or waking, energy is expended by the human body. The calories required daily by the average man are approximately 2,500 and range from 2,000 to 6,000 depending upon his activity. The latter figure represents the requirement for a man engaged in heavy muscular labor.

Meat Provides Energy.

That meat is a good source of energy is seen in the accompanying caloric chart. It will be noted that in the list of 39 common foods which are listed, the first 12 are meat. All meats contain fats, and fat is the best source of heat and energy. In this connection, research has shown that the fat of all meats is completely and easily directed, 95 per cent of all animal fats being utilized in the body.

Meats differ in their energy values, according to the cut. In comparing the number of calories furnished, round of beef furnishes 600, beefsteak 1,090, fresh ham 1,700, and mutton chuck 2,715 per pound. This range of energy values in the case of different meat cuts makes it possible to select meat cuts low in calories if such are desired, but which at the same time contain all of the other essential food elements.

The high place of many of our meat cuts as regards energy values explains why meat is recognized as a necessary

food for football and baseball players, for Olympic champions, and for those engaged in manual labor. It also reveals one reason for meat being regarded as essential in the diet of the average citizen in keeping pace with the strenuous demands of every day activities.

WILSON MEAT PRIZE PLAN.

Thomas E. Wilson, president of Wilson & Co. and chairman of the National Committee on Boys and Girls Club Work, has renewed his meat animal project contest among 4-H club boys and girls. As in recent years, Mr. Wilson is offering prizes of trips, scholarships, watches and medals, to the winners in these nation-wide contests. Gold medals go to county winners, a \$50 gold watch for each state winner, a trip to the National Club Congress and International Livestock Exposition at Chicago in December,

1933, to four sectional winners and three scholarships valued at \$300, \$200 and \$100 respectively. Last year 485 county winners received medals of honor and 36 state winners were named, including practically every livestock state in the union.

Out of the 4-H movement Mr. Wilson sees a new, more business-like type of farmer and livestock producer emerging who will avoid many of the pitfalls of farming experienced by the present and past generations. "So he is giving liberally of his time and money to further the movement as his contribution to a better America," a commentator on this activity said.

YIELDS OF PORK CUTS.

Do you know what any cut of pork should yield, based on various live and dressed weights? Tables give you this information instantly in chapter 5 of "PORK PACKING," The National Provisioner's latest book.

FOOD VALUES CALORIES

FOOD	EDIBLE PORTION	CALORIES	
SALT PORK, BOILED	2 oz.	415	
PORK CHOPS	31 oz. (1 chop)	320	
LAMB CHOPS, LOIN	31 ez. (2 chops)	320	
PORTERHOUSE STEAK	4 oz.	310	
HAM	4 oz.	300	
BEEF CHUCK	4 oz.	250	
LAMB LEG	4 ez.	220	
BACON	2 oz. (4 slices, th	nin) 200	
SWEETBREADS	4 oz.	200	
VEAL CUTLET	4 oz.	180	
TONGUE	4 oz.	180	
BEEF ROUND	4 az.	175	
BREAD, WHITE, MILK	2 az. (2 slices)	175	
MILK, WHOLE	81/2 oz. (1 cup)	170	
VEAL LEG	4 oz.	170	
LIVER, BEEF	4 oz.	150	_
CORN, CANNED	4 oz.	115	
BEANS, NAVY, DRIED		ed) 100	Engray Value
CHEESE, COTTAGE	3½ oz. (5 T.)	100	Energy Value
CHEESE, AMERICAN	\$ oz. (1 in. cube)	100	of a Comilan of
OATS, ROLLED, COOKE		100	of a Serving of
RICE, WHITE, STEAMED		,100	C
POTATOES	5 oz. (1 med.)	100	Some Common
BUTTER	1/2 oz. (1 T.)	100	
SUGAR, GRANULATED	1 oz. (2 T.)	100	Foods
PEANUTS	1/2 oz. (20 nuts)	100	
WALNUTS	1/2 oz. (8-10 muts		
ALMONDS	1/2 oz. (12-15 nuts) 100	
MILK, SKIMMED	8½ ez. (1 cmp)	90	Include in the
BUTTERMILK	8½ ez. (1 cup)	90	meiaac in the
EGG	2 oz. (1 egg)	70	Diet Foods for
PEAS, CANNED	3½ oz. (½ cup)		Diet i oous ioi
PEAS, GREEN	2 oz. (1/2 cup)	60	Energy
OYSTERS	31/2 ex. (1/2 dex.)	50	Fliergy
CARROTS	2 ar.	25	
BEANS, STRING	2 or. (1/2 cup)	25	Edding.
TOMATOES	4 oz. (1/2 cup)	25 -	MEDICAL AND AL
SPINACH	4 oz. (1/2 cup)	20 -	
CABBAGE, RAW	2 or. (1/2 cup)	20 -	

National Live Stock and Mest Board, 467 South Dearborn Street, Chica

CALORIE CHART BOOSTS MEAT AS SOURCE OF ENERGY.

Shown above is the calorie chart, one of the six new food value charts published by the National Live Stock and Meat Board, and carrying the seal of endorsement of the American Medical Association in the lower right-hand corner. The calorie value of meat compared with other foods is on the basis of average helpings.

The other five charts of the set show the food value of meat in terms of protein phosphorus, iron and copper, calcium and vitamins. Approximately 100,000 sets of these charts have been distributed thus far to high schools and colleges from coast to coast.

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More Meat on Farms

Larger Available Supplies Indicated in Farm Outlook Report

Large available supplies of meat animals are on the farms of this country, according to the annual "farm outlook report" just issued by the U.S. Bureau of Agricultural Economics as a result of a week's conference of representatives of the U.S. Department of Agriculture with extension farm economists representing 32 states.

The supply of meat animals on farms January 1, 1933, in terms of total live weight of cattle and calves, sheep, and hogs, is re-ported to have been larger than on that date a year ago.

The larger numbers of cattle and calves more than offset a decrease in sheep, and there was little change in the number of hogs. The supply of meat animals has gradually increased during the last five years, and is now about 10 per cent larger than in

The livestock feeding situation for the 1932-33 season the bureau finds characterized by large supplies of homegrown feed grains, slightly below average supplies of hay, no acute shortage of feed in any large area and extremely low prices for feed crops. The number of livestock on feed this winter is below average, it is stated, and hogs and cattle now being marketed are being fed to heavier than average weights.

More Cattle and Fewer Hogs.

The number of cattle in the United States last year is reported to have increased for the fifth consecutive year since 1928, and "the number of beef and dairy cows is the largest on record." Slaughter supplies of cattle and calves this year are expected to be somewhat larger than in 1932, but total slaughter is not likely to be sufficient to prevent a further increase in the number on farms at the beginning of 1934. It is stated that "no significant improvement in the demand for beef can be expected until there is an increase in consumer buying power."

Slaughter of hogs under federal inspection during the remainder of the present marketing year, which ends September 30, 1933, is expected to be somewhat smaller than in the corresponding period of 1932, with all the reduction occurring during the four months, January to April. But the decrease in numbers will be offset in part by an increase in average weights.

Little increase in the 1933 spring pig

crop in the United States is indicated, but a substantial reduction in European hog production is regarded as probable. demand for hog products during 1933 probably will not be materially improved, but the foreign demand for

The reduced lamb crop and heavy death losses in early 1932 caused a material reduction in lambs and sheep on feed and apparently some reduction in total breeding sheep in the United States on January 1, 1933. The bureau points out that "it appears unlikely that sheep numbers will increase in the United States in the next few years, but decreases are likely to be moderate." Consumption of wool is reported as having increased since early last

The bureau believes that "the domestic these products may be strengthened somewhat."

Can a New Use for Hogs Be Found?

Who Will Furnish the Answer?



If a Hog Price Law were passed by Congress, farmers would have a new problem to ponder.—What to do with hogs that cannot be sold for pork.

The packing industry buys every hog offered for sale producers, thus assuring a market. This could not done if a hog price law were passed.

It is easy to explain why. At present, the packing in-dustry markets the entire supply by saking the best price the consumer will pay. Under the proposed legislation, millions of consumers could not afford to buy pork. A large part of the market would be wiped out.

If a third, a fourth or even a tenth of the consumers were affected, that proportion of the present hog market would be killed. The packing industry necessarily could not buy hogs for which, in pork form, there would be not buy hogs for which, in pork form, there would be not buy hogs for which, in pork form, there would be not sale. The surplus hogs would be compelled, surely, to stay on the farmers' hands.

Demand could not absorb them. Hogs would back up on the farm. Producers would have to feed them and support them in idleness. Some new use for hogs would have to be found. Can this be done?

The United States Senate Committee on Agriculture as voted to free hogs from the proposed legislation, ut the proposal may come up in Congress again.

If you oppose the confusion, the governmental red tape, and the destruction of a daily cash market for hogs which go with a hog price-fixing law, write your protest to your Congressman and the Senators from your State, stating why you oppose it.

If you would like to have more details, send for a pamphlet about this proposal (known as the Domestic Allotment Plan), write Institute of Amer-ican Meat Packers, 505 S. Walbath Ave, Chicago.

THE HOG DICTATOR.

This is the second of a series of three advertisements appearing in nine live stock papers giving the farmer the other side of the picture of the farm allotment or a similar plan relating to hogs.

or a similar plan relating to hogs.

Politicians and farm propagandists are likely to impress upon the farmer that he has nothing to expect from such measures except better prices for his hogs. This series of educational advertisements is designed to show him the real results of such legislation. The advertisements are prepared and paid for by the Institute of American Meat Packers.

summer, and "although some of the increase has been lost in the United States, consumption is still well above the average rate for 1932."

Milk Production to Increase.

There was an increase of about 4 per cent in the number of milk cows during 1932. The number of yearling heifers is reported as being only slightly more than enough to cover normal replacements. However, the bureau says that "with the number of cows on farms greater than ever before, and with the supply of feed grains the largest in the past twelve years, there is the possibility of a moderate increase in milk production in 1933."

Increased Beef Supplies.

Further increase in cattle for meat production is indicated in the number of dairy cattle on farms and the fact that while this is about 4 per cent larger than a year ago milk production shows no increase. This would indicate closer culling for dairy purposes and consequently larger numbers of dairy cows for slaughter. The bureau reports the number of cows on farms greater than ever before.

Production of chickens and eggs this year is expected to be somewhat larger than in 1932, but turkey production is expected to be reduced on account of the low prices received for the big 1932

Some possibility of improvement in the economic situation during the 1933-34 season and in demand for farm products is seen by the bureau, especially if there should be an easing of the strang-ulating effects on foreign trade arising out of unstable currencies, international debts and trade barriers.

It is stated there is "little prospect at present for an early improvement in the foreign demand for agricultural products" as "disorganized currency systems, exchange control trade bar-riers and restrictions of all kinds are tending to hold back any appreciable revival in international trade. Effective international action this year directed towards facilitating international payments, the stabilization of currencies, and the moderation of trade barriers would give a strong impetus toward economic recovery throughout the world."

FARM RELIEF IN NEW FORM.

Farm relief through the domestic allotment plan as it had been worked out in Congress appears to be on the shelf for the time being, although farm leaders are still fighting to have hogs included in the measure. When the Senate committee on agriculture recommended that the bill be limited to wheat and cotton and the Senate passed the Smith cotton pool bill, which provides for withdrawing from the market all cotton held by cooperatives and govern-ment agencies, little was left but wheat. Senators now appear to be turning their attention to some form of surplus farm land leasing measure to furnish the re-lief leaders of certain farm organizations are demanding.

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Meat Industry Activity

Weil Packing Co., Evansville, Ind., is planning the erection of an addition to cost \$50,000.

United Dressed Beef Co., Huntington Park, Calif., is planning to erect a building at 4361 Soto st., to cost \$4,500.

The new West Toledo Abattoir, Toledo, O., completed recently for Darling & Co., Chicago, has been placed in operation.

Sterling Meat Co., Los Angeles, Calif., will make general repairs and alterations to their building, including new cork insulation in the coolers.

Plant of Stumpf Bros., pork packers and sausage manufacturers, Indianapolis, Ind., was completely destroyed by fire recently. The plant will be rebuilt.

Berger Meat Co., Great Falls, Mont., has been incorporated with a capital stock of \$50,000 to do a general meat business. Incorporators are Adolph Berger, U. James Finn and William T. Brady.

Curtis Packing Co., 850 Fulton st., Chicago, Ill., has been incorporated with a capital of \$10,000 to do a general meat packing business. The incorporators are Curtis E. King, Irene Dennis, Edward Dempsey.

The slaughtering and meat plant of the Silica Stock & Slaughter Co., Sylvania, Ohio, was completely destroyed recently by fire, with a loss estimated at \$70,000. The business is owned by John Damico of Sylvania.

East Texas Packing Co. is planning to erect a plant in Longview, Tex., to do a general slaughtering, meat packing and rendering business. The company will also manufacture sausage. E. C. McWhorter, Longview, is chairman of the board of the company.

Lackawanna Packing Co., Scranton, Pa., slaughterers and meat packers, are making extensive alterations and additions to their plant preparatory to adopting U. S. government inspection. Alterations are being made from plans prepared by Morris Fruchtbaum, packinghouse engineer and architect, Philadelphia, Pa.

MEAT PACKING LEADS AGAIN.

Employment in the meat packing industry during December showed an increase of 1.9 per cent over November. The index of December employment in the industry was 86.2, compared with an index of 83.2 for food and kindred products as a whole. It was exceeded by 2.0 of 1 per cent in the confectionery industry and by 7.6 per cent in the butter industry. The only other food industry showing a higher index of employment was beet sugar.

This index of employment in the meat industry at 86.2 per cent is higher than in any of the textile industries, which average 71.3 per cent; iron and steel and their products at 51.4 per cent; lumber and allied products at 36.6 per cent; chemicals and allied products at 75.6 per cent; nonferrous metals at 53.1 per cent; tobacco manufactures at 70.8 per cent; transportation equipment at 45.7 per cent; rubber products at 64.5 per cent; machinery at 45.4 per cent; and railroad repair shops at 49.5 per cent. These are the industries chosen by the U. S. Bureau of Labor Statistics

as indicative of indexes of employment in manufacturing establishments.

Payrolls in the meat packing industry in December stood at 68.1 per cent, in comparison with an index for food industries as a whole of 64.9 per cent. These payrolls were the highest of those in any of the manufacturing groups, the next highest being in chemicals and allied products at 59.7 per cent.

NATIONAL TEA INCREASES NET.

National Tea Company for 1932 reports net income of \$899,054, equal after preferred dividends to \$1.30 a share on the 627,736 common shares outstanding. This compares with \$716,-279, equal to 98 cents a share on this junior issue in 1931. Net addition to surplus last year was \$439,442, after all dividends, in comparison with a deficit of \$9,793 after payments to stockholders in 1931.

Consolidated sales totaled \$65,657,249 against \$76,657,865 in the preceding twelve months, a decrease of 14.35 per cent. This drop in dollar volume is attributed by George Rasmussen, president, "to further declines in commodity prices and closing of 123 unprofitable stores."

At end of 1932, 1,389 stores were in operation, of which 302 were combination grocery and meat markets, compared with 1,512 stores, of which 301 were combination units in 1931.

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain store and food manufacturers' listed stocks, February 24, 1933, or nearest previous date, with number of shares dealt in during week, and closing prices, on February 24, 1933, or nearest previous date:

nearest	prev	ious	date:			
		Sales.	High.	Low.	-Clo	se.—
	F	eb. 24.	-Feb.	24	24.	17.
Amal. Le	ather.	500	84	%	46	84
Do. Pfd. Amer. H. Do. Pfd. Amer. Stor Armour A Do. B. Do. Pfd. Do. Del. Bernett L						6%
Amer. H.	& L	200	2%	2%	2%	2%
Do. Pfd		300	151/2	151%	15%	131/4
Amer. Sto	res	900	321/4	32	2% 15% 32 1%	331/4
Armour A		1,800	1%	1%	1%	11/9
Do. B.		1,850	28	78	78	0.57
Do. Pid.	70.64	300	478/	47	47	47
Barnett La	Piu.	100	41.76	41	8 47 48	W. M.
				****		1912
Do. Pfd. Beechnut Bohack, H	Pack	200	48	48	48	47 82
Bohack, H	[. C.	200				26
Brennan I	Pack					26 19 61%
Chick C.	011	100	6	6	6	61/4
Childs Co.		2,600	314	314	314	3%
Cudahy Pa	ack	600	20%	20%	20%	21
First Nat.	Strs.	3,300	47%	47	471/2	51 %
Gen. Food	ls	15,500	22%	22%	221/9	23%
Gobel Co.		5,000	31/9	31/4	31/9	31/2
Gr.A.&P.1	stria.	200	120%	120	120	122
Do. New		130	104	130	130	140%
Hygnede F	r. A	900	977	974	97/	21/
Krogor C	& D	6 000	168/	1614	163/	1874
Tibby Mo	Noill	300	11%	117	136	186
Bohack, H Brennan I Chiek C. Childs Co. Cudahy Pi First Nat. Gen. Food Gobel Co. Gr.A.&P.L. Do. New Hormel, G Hygrade I Kroger G. Libby Mc McMarr S Mayer. O	tores.	000	A 72	4.73	4.72	812
Mayer, O Mickelberr M & H I Morrell & Nat. Fd. I	SCAT					51/2
Mickelberr	y Co.	1,350	3%	31/2	214	21/2
M & H 1	Pfd			2514	2514	5
Morrell &	Co	100	251/4	2514	251/4	251/6
Nat. Fd. I	Pd. A.					
Do. B. Nat. Leat Nat. Tea Proc. & G Do. Pr. Rath Pacl Safeway S						29
Nat. Leat	her	0.000				0.75
Nat. Tea		2,200	00.7/	9	90.9/	974
Proc. & G	Total	1,000	1001/	1001/	1001/	100/3
Doth Dool	Fid.	20	10273	10279	102 75	102 73
Safeway S	tores	0.000	3284	311/	3234	34
Do. 6%	Pfd.	50	75	75	75	76
Do. 7%	Pfd.	330	83	8236	83	8234
Rath Paci Safeway S Do. 6% Do. 7% Stahl Mey Swift & C Do. Int	rer					3
Swift &	Co	3,900	71/2	7%	7%	7%
Do. Int	1	3,650	131/2	131/2	131/2	141/
U. S. Cold U. S. Le Do. A.	Stor.	****	1111	1111	****	331/3
			2 79	2 %	494	81/
Do. A.	Dea	1,000	376	4%	4%	33 1/3 6 1/4 41 1/4 8 1/4
Wossen O	arid.	900	81/	9	8	92/
Do Ped		300	43	43	8 43	4512
Do. 7%	Pfd.	70	40%	4036	40%	47
Wilson &	Co.	200	114	114	114	114
Do. A.		500	416	4%	444	4%
Do. A. Do. Pr. Wesson O Do. Pfd Do. 7% Wilson & Do. A. Do. Pfd		1,400	20%	20%	20%	211/4

Letters to the Editor

Constructive comments and interesting information invited for this column. Anonymous communications will be ignored.

KEEPING UP TO DATE.

Baltimore, Md., Feb. 10, 1933. Editor THE NATIONAL PROVISIONER:

Several months ago we read in The NATIONAL PROVISIONER about the old-time way of cleaning hogs by fire. It reminded me that 20 years ago my father, Christian F. Kurrle, sr., installed the first hog-dehairing machine in the city of Baltimore. This machine was a large old-style Brecht dehairer. It has been in constant use ever since, cleaning from 300 to 900 hogs per week.

Some weeks ago we found we needed more space for our retail market, as well as for two new coolers, 40 by 60 ft. So we decided to re-build and modernize. We put in a new Boss machine, which takes up only one-half the space formerly needed for dehairing. These improvements give us more room and make savings in operation possible, which is what everybody wants today.

Yours truly,

KURRLE BROS., INC. Wm. Kurrle.

COOPERATION IS NEEDED.

Hamburg, Germany, Jan. 22. Editor THE NATIONAL PROVISIONER:

In sending you best wishes for the New Year I am renewing my subscription to THE NATIONAL PROVISIONER. It is needless to tell you that we much appreciate it, and look forward to it weekly.

The past year has been a difficult one, whether the person involved has business in Chicago, Hamburg, Shanghai or Jerusalem. The chief point is to carry on until the world has really started to cooperate and to bring back prosperity. There are some neighbors who have materially added to the world's delinquency, and their attitude toward the United States gives you an idea as to how difficult it has been for Germany to keep its house in order, with these neighbors holding the whip hand.

Let us hope that a better state of affairs will develop during 1933, and that before the close we shall all be very much happier.

Yours very truly,
A. B. FRIEDMAN.

GOOD THOUGHT—GOOD MOTTO.

Trenton, N. J., Jan. 4, 1933. Editor THE NATIONAL PROVISIONER:

We ask that you accept our sincere thanks for the words contained in your letter of December 28.

Now that the days of long white whiskers and cornucopias are over, let us both hope for a bigger, better and more prosperous New Year.

Very truly yours,
TAYLOR PROVISION CO.
Wm. T. Taylor.

(Motto of the Taylor Provision Co., originates of the famous Taylor pork roll, is "Hener is business. Quality in product.")

EDITORIAL

Millennium Not Yet in Sight

A group of engineers recently have developed their own version of the millennium, which they have publicized under the name of Technocracy, a new though sadly overworked word. They make dire predictions as to what will happen if technological development continues at its present rate under present conditions. On the other hand, they promise conditions approaching the ideal, with poverty eliminated and plenty of everything for everybody, if their recommendations are followed.

To the man without a job, the manufacturer without sufficient outlets for his production, the farmer unable to obtain living prices for his crops, to the merchant without hope of sufficient business to pay overhead and operating expenses, all this technocratic talk about overproduction and overdevelopment of automatic machinery has had a sympathetic sound.

No one contends that the comforts of life which have been made possible by invention and mechanical ingenuity are not highly desirable. The question, rather, is whether we have gone too fast and too far. Perhaps we have been so busy developing equipment, increasing production, figuring out ways and means of decreasing costs and eliminating waste and loss that we have overlooked the consequences when production should catch up with consumption. Perhaps we have failed to anticipate such a situation by giving more consideration to markets and to keeping consumption ahead of production. Perhaps further investigation would reveal that our present difficulties are not so much the result of overproduction as of underdistribution.

And there are those who feel that some light might be thrown on the problem were we to examine conditions closer to home. "Unless we are willing to admit that we have achieved the greatest possible comfort and material and cultural well-being, we are on unsound ground to say that technological development has progressed too far," said president George P. Torrence of the Link Belt Company, in a recent newspaper interview. "Suppose a Utopian situation in which a balance has been maintained between expenditures and earnings, so that individuals and companies had not contracted debts out of all proportion to their earning capacity and in advance of their earnings. Perhaps if this had been true the progress toward a general distribution of material comforts, which had achieved a considerable degree of success in 1928 and 1929, would not have

suffered the abrupt curtailment that has occurred since. Probably no exact determination ever will be made to enable us to say definitely the relative responsibility for our present situation, but certainly unwise credit extension of all kinds had something to do with it, perhaps more than technological improvements."

The affairs of mankind always have been in a state of change and development. No doubt they always will be. A panacea for our ills is not yet in sight. Surely it will not be found in the application of doubtful schemes. There is no one problem the solution of which will automatically produce the millennium. Our job is continually to meet and solve the never-ending problems that confront us and will continue to arise. We must change our habits and adjust our lives and methods of doing business to meet situations as they develop.

Technocracy would cure the ills of the world by substituting new names for old functions. We may call our currency dollars, kilowatt hours, man energy, energy hours, or what not-without in any way altering the situation. Overproduction in the true sense of the word may come ultimately. That time is not here. Millions are without automobiles, radios, homes of their own, a change of socks or a jackknife. These people would buy these things and many more if the means were provided for them to do so. There cannot be overproduction when there is a potential market for perhaps all that can be produced.

Talking overproduction and the need for a slowing up in technological advancement is destructive. Thinking and studying more on how the purchasing power of the masses can be raised, how markets at home and overseas can be developed, and how the economic scheme can be altered to permit more efficient general distribution of the products of industry would be constructive and much more helpful.

Technocracy is theory. Many of its studies would appear to point to misleading conclusions because they are based on industries that never employed a great amount of hand labor, and which could not exist if they were forced to operate without the highly-developed automatic equipment in use. Technocracy does not fulfill our hopes and expectations. It does not work the problem down to a logical conclusion. The millennium it promises is hidden in a fog of technical nomenclature.

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Practical Points for the Trade

Bacon for Slicing

A Western packer who has never yet prepared sliced bacon wants to enter this field. He says:

Editor The National Provisioner:

We have never prepared sliced bacon, but want to know how to cure and handle for a quality product. We believe the demand for packaged bacon is growing and we want to be prepared to get our share of the business

Most of the bacon used for slicing is dry cured. This is because the drycured product is firmer and slices bet-

Curing.—The first step, of course, is the selection of quality bellies for the purpose. They are cured in boxes, the following dry cure being used for each 100 lbs. of green meat:

lbs. salt

24 lbs. granulated sugar

oz. saltpeter.

Some of this curing material is sprinkled over the bottom of the box, each belly is rubbed with it and enough remains to sprinkle over the top of the bellies after they are packed in the box. Briskets or jowl butts are used to fill up any vacant spaces. The bellies are packed tight, meat side up, all except the top layer, which is packed meat side down. The lid is then fastened down tight, placing pressure on the bellies. This gradually develops a pickle which covers and cures the meat.

The bellies are not overhauled during the curing period and the boxes are not moved or otherwise disturbed during this time. Special boxes can be bought for the purpose.

About 25 days are required to complete the cure, and if a strictly fancy product is made the bellies should be pulled right at the cured age. At best they should not remain in cure more than 40 days.

Curing Temperatures. - Curing is done at 38 degs. F. If the temperature is higher curing will be more rapid, and lower temperatures slow up the cure. However, 38 degs. has been found to be the most satisfactory. If the bellies must be carried in cure more than 30 days they should be placed in lower temperatures, around 15 degs.

It is possible to dry cure bellies in open vats if desired, but if this is done they must be overhauled once during the curing period, when the top row of bellies is put on the bottom.

Nitrite and Nitrate.-Nitrite may be used in the cure if desired. It may take the place of the nitrate, or may be used in combination with nitrate. If nitrite is used the same quantities

stead of the 4 oz. of saltpeter use 1/2 to % of an ounce of sodium nitrite. If a cure including both nitrite and nitrate is used, the amount of nitrite is only 1/4 oz. and the nitrate 2 oz., with the same quantities of salt and sugar.

Special care must be taken to see that the curing ingredients are thoroughly mixed, especially if nitrite is used, because the quantity is so small. This is a strong ingredient and no more should be employed than is specified above if good results are to be secured. The salt should be fine grained and of best quality, the sugar best quality cane and all the ingredients must be dry. It is only in this way that good curing results can be expected when a dry cure is employed.

Soaking and Smoking.-Where bacon is to be sliced it is smoked longer than if it is shipped out as slab bacon. The rind is removed from the belly either before or after smoking, some customers preferring bacon smoked with the skin on, as otherwise the smoked flavor is rather strong. There is some advantage in the disposition of the skins if the bellies are skinned fresh.

Dry cure bellies are soaked for about one hour at 70 degs. F., unless the bellies have been held beyond cured age, when longer soaking is desirable. Where the cure is very mild the bellies are sometimes merely rinsed off and not soaked. Fancy dry cure bellies should never be soaked along with other kinds of meat which have been given a longer and stronger cure.

The bellies should be dry before they go into the smokehouse, or else wipe them off with cheese cloth before they are smoked. Or they may be dried in the smokehouse by opening up the dampers to provide a good circulation

Smoking Temperatures. - Temperature of the smokehouse should not be high enough to fry out the fat in the meat, but at the same time should not be so low that the meats will not be dry, firm and properly colored. If a



A GOOD HABIT TO HAVE

of salt and sugar are employed, but in- revolving smokehouse is not used, care should be exercised in hanging the bacon, bearing in mind that the temperatures are hotter nearer the fire and considerably cooler in the higher points in the house.

> After the meats are dry, the temperature of the smokehouse can be raised to 135 degs. F. and held at this point until the interior temperature of the meat reaches 110 degs. F. The temperature of the smokehouse is then gradually lowered to 110 degs. F. and held at this point throughout the balance of the smoking period.

> After the product has dried off the smokehouse dampers are closed, so the smoke will be dense throughout the house. Some processors leave their dry cured bacon in the smokehouse until it is cooled off, which results in a very firm bacon, but gives considerably higher shrink. About 18 to 22 hours are sufficient to smoke bellies.

> Chilling .- After the bacon is smoked it is cooled for 24 hours in rooms held at temperatures of 26 to 28 degs, F. Freshly smoked bacon should not be placed in the same room with partly chilled smoked bacon, because it has a tendency to cause moisture which must be avoided as far as possible. Chilling should be continued until the bacon is firm and slices easily, but freezing should be avoided.

> Slicing.-The chilled bacon is then taken to the bacon slicing room only as rapidly as it is needed. In this room the bacon slicing machine is usually placed close to the chill room and the sliced bacon moves along on conveyors to the packers.

> Extreme sanitation is necessary in this room. Enamel trays are used, the tables are constructed of non-corroding metal and even steel belts are used on the conveyors. The room in which this slicing is done is painted with enamel or the walls are tiled, the floors have good drainage and are kept dry at all times. The room is kept at a temperature of 58 degs. F. and a humidity of 70 per cent as nearly as possible.

> Packing.-Bacon is packed in 1/4-, 1-, 5- and 10-lb. cartons with sheets of parchment paper between, or each package may be wrapped in parchment or Cellophane. The latter practice enables identification of the individual packages, which is becoming increasingly important to the consumer.

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Shrink in Trimmings

What shrinkage is allowed on beef and pork trimmings? An Eastern nacker writes regarding this as follows:

Editor The National Provisioner: Is shrinkage on beef and pork trimmings subject to a set rule of the Chicago Board of Trade? If there is no ruling on these items, what is customary practice?

The Chicago Board of Trade has no ruling on shrinkage of beef and pork trimmings. The amount of shrink will depend on how quickly the trimmings are handled, how they are packed and the length of time in shipment.

In freezing, a natural freezer shrink of 2 per cent is generally accepted on pork trimmings. If beef is delivered right from the cutting floor to the sharp freezer, the freezing shrink may not be more than 1 per cent, but the defrosted shrink may show as much as 5 per cent. Protection in the freezer also has an influence on the amount of shrink suffered by trimmings.

There is so much variation in shrink possible that no set rules are used although, as stated above, a natural freezer shrink of 2 per cent on pork trimmings is pretty generally accepted.

Barrels for Curing Meat

A small Western curer of meats asks if vinegar barrels can be used for curing meat. He says:

Editor The National Provisioner: Will you please let us know if it would be all right to use vinegar barrels for curing meat? We have some very good barrels on hand and would like to use them if there is no objection.

The objection to using vinegar barrels is that the flavor of the vinegar would be very likely to penetrate the meat. Vinegar barrels are very good barrels, and the desire of this inquirer to make use of those he has on hand is readily understood, but the advisability of the practice is doubted.

IDENTIFYING FRANKFURTS.

(Continued from page 15.)

furters among consumers who never before would purchase this product to any extent."

As is shown clearly in the illustration on page 15, the casing is printed On each frank appears "Sylvania," the company's identification, the name of the company, the suggestion "Peel Before Heating," and the fact that the product is "Sealed For Protection." The printing is done in such a manner that in linking all of these terms appear on each link.

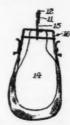
The frankfurters are separated after smoking and packed in attractive display cartons which add considerable to their sales appeal. The housewife, fol-lowing instructions printed on the cas-ing, peels before heating, her hands being the first to touch the meat.

Recent Patents

New devices relating to the meat and allied industries on which patents have been granted by the U. S. Patent Office will be de-scribed in this column.

Device for Smoking Meat.

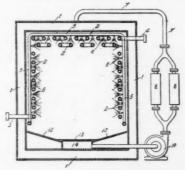
Alonzo N. Benn, Chicago, Ill. This is an apparatus in the form of a skeleton member. It comprises a pair of wires bent into an intermediate position for engaging one end of the meat and oppositely disposed end portions which together form arms extending downward along the sides of the meat. The extremities of these end portions



are disposed in abutting relation. A third wire bent into a loop encloses the arms below the plane of the intermediate portion. Attaching prongs are provided on the arms to which is attached a cloth bound around the meat. Granted December 27, 1932. No. 1,891,907.

Method of Quick Freezing.

Mikail Trofin Zarotschenzeff, Longon, England, assignor to American Z Corp., New York City. The method consists in subjecting food products in a chamber to the action of chilled air



and a dense fog comprising a medium of low temperature and withdrawing from the air and dense fog in the chamber the heat absorbed from the products as they are being frozen. Granted January 17, 1933. No. 1,894,813.

Meat Branding Ink.

Levi Scott Paddock, Chicago, Ill., assignor to Swift & Company, Chicago, Ill. This ink is suitable for use on greasy products. It comprises 7 parts of nigrosine spirits, soluble digested with 19 parts of substantially pure glycerine and 6 parts of glacial acetic acid. The resulting product is dissolved in 68 parts of alcohol. Granted January 31, 1932.

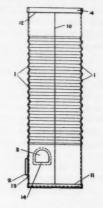
Gelatine Product.

Clarence C. Zeigler, Maplewood, N. J., assignor to Swift & Company, Chicago,

Ill. A gelatine dessert in the form of granulated gelatine, granulated sugar, fruit acid, flavor and color bound together in a non-crumbling state by a bond made up principally of sugar. Granted January 31, 1933. No. 1,896,049. compressed, coherent tablets containing

Ice Tank for Cars.

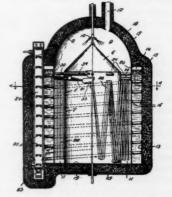
Harry Henry McKee, Chicago, Ill., assignor, by mesne assignments, to In-dustrial Patents Corp., Chicago, Ill. This tank comprises an upright tubular



body member formed of sheet metal body member formed of sheet metal the meeting edges of which are welded. A metal reinforcing strip is welded at the top. The bottom is formed of metal welded to the lower portion of the tubular member. Fittings are welded to the bottom member. Granted De-cember 27, 1932. No. 1,892,531.

Freezer for Canned Foods.

Daniel G. Sober, El Monte, Calif. A vertical cylindrical chamber in which is a refrigerated bath. A settling chamber in heat interchanging relation with the first-named chamber is provided.



Absorption coils are placed in this settling chamber, and there is a means for circulating the refrigerant through the cylindrical chamber and coils. An apparatus is installed for continuously passing cans of food through the freezer. Granted December 27, 1932. No. 1502 224 1,892,224.

HOG COOLING LAYOUTS.

What is the best arrangement of sprays and coils in your hog coolers? Read chapter 4 of "PORK PACKING," The National Provisioner's latest book.

Febru

Refrigeration and Frozen Foods

Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

TWO-STAGE OPERATION. By Robert E. Wheaton.

A rather unusual installation made a year ago demonstrates the savings which can be effected by switching from single stage or simple compressor to booster or two-stage compression.

There are four vertical compressors and three rotary booster compressors in the plant in question to carry the maximum summer load. In the fall when the load fell off, a test run was made to determine the savings of two-stage compression over single stage compression, by the simple expedient of starting up and shutting down the various compressors, and recording the various pressures, temperatures and power consumptions.

Sizes of the four vertical compressors were as follows: one 14 by 16 in., one 11 by 13 in., two 9 by 9 inch. The three rotary compressors each have a capacity of 200 cu. ft. The low side consists of an ice making tank, cold storage rooms and freezer rooms.

The first test consisted in operating the 14- by 16-in. vertical on the house and ice tank at 28 lbs. suction and 155 lbs. discharge pressure, and two of the 200 cu. ft. rotary compressors on the freezers at 4 lbs. suction and 28 lbs. discharge. These latter were operated as boosters discharging into the suction of the 14- by 16-in. compressor.

The second test, which followed immediately after the first, consisted in shutting down the two rotaries on the freezer rooms and starting up the 11by 13-in. and the two 9- by 9-in. verticals to carry these rooms. However, instead of discharging the verticals into the suction of the 14- by 16-in. vertical as was done when the rotaries were operating as boosters, the discharge from all the verticals was sent directly to the condensers. The suction on the 14- by 16-in. in this test dropped 3 lbs. to 25 lbs. The suction on the other three verticals rose to 71/2 lbs. from 4 lbs. carried by the rotaries. Condenser pressure rose to 161 lbs.

The power factor remained at 97 throughout the test runs. The kilowatt consumption, however, showed a saving of 96 kilowatts per hour in favor of booster operations, as observed in the first test run. Power at \$.0115, the cost at this plant, gave a saving of \$26.50 per 24-hour period.

In this plant the refrigerating load is subject to wide variations due to the nature of the business and the seasonal changes of outside temperatures. Therefore, the savings of \$26.50 per day was not effected every day. However, the year's savings were considerable, in fact enough to pay for the booster compressors within a reasonable period. The savings in these tests amounted to around 30 per cent on the power bill. This is high as the usual maximum savings which can be effected by two stage-compression over simple compression is usually about 20 per cent.

CURING IN STORAGE PLANTS.

Cold storage plants in South Georgia, nearly all of which are owned by ice manufacturers, are having the biggest season they ever have known. This is due mainly to the low prices at which hogs have been selling, it is explained. Hundreds of thousands of pounds of meat have been taken to the cold storage plants to be cured. Practically every plant in this section of the state is full, and will not be able to accept additional business of this nature until the meat on hand is cured and moved out.

Most of this meat in cold storage plants is intended for home consumption, it is said. Some few farmers will have some left over and hope to be able to convert it into cash next summer and obtain more for it than they would for the live hogs at this time.

POULTRY SHRINK IN STORAGE.

Sealers of weights and measures in every county in California have issued instructions to the larger meat and poultry markets in the state that extra caution be exercised in the weighing of commodities which have been held in cold storage.

Recently a discrepancy in weight of chickens and turkeys was found. The birds were killed and dressed some three v/eeks before the time of sale. Paper wrappers were placed around the heads with the net weight at the time marked on them.

The birds were placed in cold storage. After three weeks had passed a shrinkage amounting to nearly two pounds to each bird was apparent. Immediately orders were issued that turkeys and poultry be weighed before the purchaser and payment made on that basis.

FROZEN BERRIES EXPORTED.

Inauguration of refrigerator service out of Portland, Ore., to China and Japan may open up important markets in the Orient for frozen food products produced in the Northwest. The start may have been made when the Gresham Berry Growers' Association recently shipped a sample lot of cold pack berries as a part of an exhibit lot of Oregon perishable products.

The steamer Manuawili, in the serv-

ice of the States Steamship Co., carried the fruit to Kobe, Yokohama, Hong Kong, Shanghai and Manila in perfect condition, a temperature of from zero to 2 degrees above being maintained throughout.

Cold pack fruits are being shipped to some extent from Seattle to the Orient, but this exhibit brought one order to Portland and prospects of more business. A representative of the Portland Chamber of Commerce accompanied the exhibit and served luncheon to leading importers and retailers in several ports, the menu being composed entirely of products in the exhibit. Oregon berries served on Oregon ice cream were highly appreciated.

REFRIGERATION NOTES.

The entire refrigerator car service on the Chicago Rock Island & Pacific Railroad will be handled in future by the American Tank Car Corporation, it has been announced.

An additional warehouse is under construction by the Falls City Ice & Beverage Co., Louisville, Ky.

Friedman Brothers Holding Co., St. Paul, Minn., are planning to erect a public market, including refrigerating service. The company recently obtained a loan of \$450,000 from the Reconstruction Finance Corp., for the project.

An ice manufacturing plant to cost about \$10,000 is being erected by J. D. Kinnett in Langsdale, Fla.

Brownwood Ice Co., Brownwood, Tex., has been incorporated with a capital of \$80,000. Incorporators are Lizzie C. Lee, J. G. Lee and Cora Lee Fain.

Crystal Carbon Ice Co., capitalized at \$1,000,000 has been incorporated at Wilmington, Del., by C. S. Peabbles, L. E. Gray and L. H. Herman. The concern will manufacture and deal in solid carbon dioxide and other products.

Extensive alterations are being made in the produce plant formerly owned and occupied by Conron Brothers, 40 Tenth ave., New York City. Freezer and cooling plant are being installed. The plant will be operated by the New York Central Cold Storage Co.

High Grade Packing Co., 2627 D st., Galveston, Tex., is planning to build an addition 60 by 70 ft. to its ice plant

R. S. Lamson & Sons, Hudson, Mass, have a permit for the erection of an ice manufacturing plant at the corner of Apsley and Lake sts.

American Refrigerator Co., Los Angeles, Calif., is building an addition to its ice plant at 1830 West Slauson ave.

Western Cold Storage Co., Chicago, Ill., is spending about \$30,000 for alterations and repairs to its warehouse at 439 East South Water st.

Ice plant of the Central Power Light Co., Taft, Tex., has been completely remodeled and equipped with the latest machinery. A new storage room with a capacity of 100 tons has also been constructed. The plant has a capacity of from 34 to 40 tons daily.

A 4-ton Frick refrigerating machine was purchased recently by the South Texas Ice Co., Hondo, Tex.

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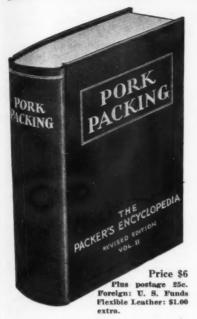
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MR. PORK PACKER:- Ask Yourself These Questions



Am I getting the highest possible yields from products? Are all my operations as efficient as they could be?

Utilizing the hog carcass to best advantage is a day-to-day problem. Only by studying markets and checking against tests of the best experience can profitable results be secured in daily plant operation.

This book shows the pork packer how to operate to best advantage. It is a "test book" rather than a "text book." Figuring tests is emphasized and important factors in operation in all departments are discussed.

This book is a practical discussion of best methods for getting results, backed up by test figures, which every alert pork packer needs and should have.

CHAPTER HEADINGS

I—Hog Buying
II—Hog Killing
III—Handling Fancy Meats
IV—Chilling and Refrigeration
V—Pork Cutting
VII—Pork Trimming
VII—Hog Cutting Tests
VIII—Making and Converting
Pork Cuts
IX—Lard Manufacture
X—Provision Trading Rules
XII—Saaking and Smoking
Meats
XIII—Packing Fancy Meats
XIV—Sausage and Cooked
Meats

XIV—Sausage and Cooked Meats XV—Rendering Inedible Products Inedible

XVI—Labor and Cost Distribution

XVII-Merchandising

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Dayton, Kentucky

U. S. Patent No. 1828877

A Page for the Packer Salesman

Building Up Trade

Stores Making Profits Are Better Customers Than Others

If the packer salesman's job consisted in simply taking orders from retailers the task would not be difficult.

But unfortunately this is not the case. Many factors enter to complicate the job. Unethical retail competition is one of the most serious at the present time.

The difficulty of bringing about any improvement has caused some packer salesmen to take an indifferent attitude toward the situation.

Education Is Needed.

This is wrong, one packer salesman believes. While results may not be immediately apparent, he thinks a continued educational campaign against unethical and money-losing practices should be waged by every packer salesman. He says:

Editor THE NATIONAL PROVISIONER:

It sounds unreasonable, but recently in a certain store in my territory lard was advertised at 1c lb.; bologna, 2c; frankfurts, 2c; sliced bacon in packages (unbranded), 3c; sliced boiled ham, 2 lbs. for 25c. Presumably this was pretty poor stuff, and it may be that the customer got all she paid for.

This incident may have no significance, but it is interesting as illustrating the lengths to which some retailers are going to undersell competition.

No one appreciates better than the packer salesman the harm unreasonably low prices are doing to the meat business. The consumer is entitled to every consideration, but business simply cannot exist if retailers persist in selling product at prices which preclude the possibility of an adequate profit.

Are There Too Many Dealers?

The situation is difficult to remedy. One or two unreasonable dealers easily can infect a whole city. And once price competition is started it is difficult to stop, particularly at this time, when there is not enough business to give each retailer a share sufficient to enable him to make a little money.

We may discuss selling psychology, ethics, cost-keeping and the many other factors which enter to bring about conditions such as exist at the present time. But the simple fact remains that there are more retail stores than the business justifies. If half the stores in my territory should be closed we would

see improvement overnight—benefits that would extend all the way down the line to the producer.

Perhaps if present conditions continue this situation in time will right itself. But in the meanwhile there is an opportunity for the packer salesman to do his bit by continually harping on the need for selling product at profitable prices, and the folly and costliness of trying to cut one another's throats.

The situation may seem hopeless so far as bringing about better conditions are concerned, but I am inclined to believe that continual reference to the subject may have more effect than we realize.

One reason for present conditions is that many of the chief troublemakers do not have as much knowledge of meats and meat retailing as they should. Some of them do not know how to determine costs, or how to price the various cuts so as to make a profit. Knowing overhead and operating expenses,

SALESMAN TO CONGRESS.

Perhaps the first packinghouse salesman on record to win a seat in Congress is John D. Dingell of Michigan. He has been doing good work selling the Morrell line in Michigan in recent years, and his wide acquaintance did him no harm on election day. He ran from the 15th Michigan district on the



SALESMAN DINGELL

Democratic ticket and coasted in on the November landslide.

He shows his quality as a salesman when he threatens to decline White House breakfast invitations after March 4 if he does not find Morrell's Yorkshire Farm sausage on the table! (Photo courtesy "The Morrell Magazine.")

and just what it costs to do business, is the best cure for unreasonable selling prices.

Packer Salesman's Part.

I meet many packer salesmen who refuse to get "het up" over this price situation. As long as they can sell sufficient product to "get by" with the home office they are disinclined to concern themselves.

However, making a profit for our firms is part of our job. Good selling consists in something more than simply taking an order. It also means, it seems to me, a little work and effort to improve any conditions that make getting an adequate profit difficult or impossible.

In this connection, I have found, the best thought to leave with retailers is that nothing is gained when products are sold at cost or at a loss. The fellow who tries to outsell all competition may upset conditions and cause difficulties for all dealers in the territory, but he injures himself more than he hurts his competitors.

Yours truly,

PACKER SALESMAN.

EMPHASIZING QUALITY.

One packer salesman in the Middle West points out a situation which may exist in some other sections of the country, and which other packer salesmen might be able to take advantage of.

"I find in my territory," he says, "that while housewives are alert for meat bargains they are less easily influenced by low prices than they were but a short time ago. They are finding, I believe, that some merchandise being offered at what appear to be bargain prices is not worth what is asked for it. They apparently are as anxious as ever to save money on meat purchases, but they are learning that no meat product is cheap if the quality is poor, and that regardless of the prices asked one is very liable to get that quality he pays for.

"I have discussed this situation with a number of retailers, all of whom are agreed that housewives today are more discriminative regarding quality. Whereas a few months ago the lowest priced meats often were the most popular, today there are more inquiries about quality and less about price."

This condition, this packer salesman points out, is having a constructive effect on retailing practices. It is encouraging the retailers in the territory to feature quality above price. Less price competition is being indulged in and the retailers generally are in a more optimistic frame of mind.

It is suggested that packer salesmen in other sections of the country check up on consumer attitude in regard to quality and prices. Wherever there is a decided trend such as pointed out previously the packer salesman might be able to capitalize on the situation by calling his customers' attention to it and suggesting that they take advantage of it to build good will and put retailing on a more profitable basis.

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Provision and Lard Markets

WEEKLY REVIEW

Trade Moderate—Market Weak—Hogs Steady—Hog Run Fair—Cash Demand Moderate—Irregular Outside Markets Factor.

There was very little change the past week in the situation surrounding the market for hog products. As a result, trade was on a moderate scale, with the undertone weak. May lard touched the previous low of the season at 3.82c, and July established a new low at 3.92c. Commission house liquidation in a small way was in evidence, while there was rather persistent hedging pressure, although moderate in volume. The market lacked broadness and consequently suffered somewhat in price.

Hog market was fairly steady, but the hog run, on the other hand, was a little more liberal in volume. Cash demand for both lard and meats was moderate, with some complaints of a slow meat trade. Unsteadiness in some of the other major commodities had sympathetic influence, while again it was more or less apparent that uncertainties over possible Washington legislative developments was cutting some figure.

Top hogs at Chicago fluctuated around 3.70c, showing very little change from the previous week. Average price of hogs at Chicago at the close of last week was 3.45c, against 3.60c the previous week, 3.90c a year ago and 7.10c two years ago. Average price of hogs last week was 3.60c, against 3.70c the previous week, and 3.90c a year ago. Receipts of hogs at western packing points last week were 462,178 head, compared with 440,000 the previous week and 577,200 the same week last year.

The weather over the country was milder and more favorable for marketing, while the feeding differential between corn and hogs continued such as to make for a disposition to anticipate heavier hogs than at the same time last year.

The U. S. Department of Agriculture quarterly summary said in part: "Federally inspected hog slaughter during the remainder of the present marketing year, which ends September 30, 1933, is expected to be somewhat smaller than in the corresponding period of 1932, with all of the reduction occurring by the end of April. The decrease in numbers will be offset in part by an increase in average weights. Little increase in the 1933 spring pig crop in the United States is indicated, but a substantial reduction in European hog production seems probable."

The trade, nevertheless, was imbued somewhat with the idea that export taking of lard will show up lighter in the future. This, together with little or no prospect of any material enlargement in the domestic trade until business shows a pickup generally, was responsible for some of the pessimism.

Official lard exports for the week ended February 11, 1933, were 10,226,000 lbs., against 20,439,000 lbs. the same week last year. Exports from

January 1 to February 11, 1933, have been some 77,697,000 lbs., compared with 92,689,000 lbs. the same time last year. Of the exports for the week, Germany took 1,959,000 lbs.; United Kingdom, 4,490,000 lbs.; the Netherlands, 2,098,000 lbs.; cuba, 160,000 lbs.; other European countries, 828,000 lbs.; Cuba, 160,000 lbs.; other countries, 591,000 lbs.

Exports of hams and shoulders, including Wiltshires, for the week were 168,000 lbs., against 333,000 lbs. last year; bacon, including Cumberlands, 309,000 bs., against 911,000 lbs.; pickled pork, 63,000 lbs., against 39,000 lbs.

PORK—Demand at New York was moderate, but the market maintained a steady tone. Mess was quoted at \$14.25 per barrel; famliy, \$14.50 per barrel; fat backs, \$10.00@12.50 per barrel.

LARD—Demand was moderate for domestic and export, and the market was easier. Prime western at New York was quoted at 4.25@4.35c; middle western, 4.15@4.25; New York City tierces, 4c; tubs, 4\%@4\4c; refined Continent, 4\ck/2c; South America, 4\ck/3c; Brazil kegs, 5\ck/2c; compound, car lots, 5\ck/3c; smaller lots, 6c. At Chicago, regular lard in round lots was quoted at March price; loose lard, 57\ck/2c un-

der March; leaf lard, 67½c under March.

See page 30 for later markets.

BEEF—Demand was fair, and the market was steady. Mess at New York was nominal; packet, nominal; family, \$10.50@11.00 per barrel; extra India mess, nominal.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, February 24, 1933.—General provision market quiet. Demand for hams slow. No call for picnics. Lard trade fair.

Friday's prices were as follows: Hams, American cut, 53s; hams, long cut, 66s; Liverpool shoulders, square, none; picnics, none; short backs, none; bellies, clear, 43s; Canadian, 42s; Cumberlands, none; Wiltshires, none; spot lard, 37s.

BRITISH BACON MARKETS.

Arrivals of Continental bacon in the United Kingdom during the week ended February 9 totaled 75,116 bales compared with 73,122 bales the previous

Cut-Out Losses Show Increase

Indifferent quality had a tendency to weaken hog prices but this was balanced in part by shorter supplies and the current period closed with prices about the sam as those of a week ago, although the average price, grade for grade, was lower. Meat values also were lower but hog prices failed to show as much decline as meat prices, the result being that cutting losses increased over those of last week.

Receipts at the twelve principal markets at 324,600 head were 46,500 less than a week ago and 145,600 less than the same time a year ago. More hogs went out of Chicago on shipper account this week than last. The number of directs received by packers was smaller

The high top of the week was \$3.70, paid on Monday and again on Thurs-

day with the intervening days topping at \$3.60. Quality hogs weighing around 235 lbs. topped the market with quality heavy weights moving at \$3.50. Latter kinds were in small supply. Packing sows ranged between \$2.85 and \$3.15.

While Chicago receipts were not large they included a high percentage of plain hogs and many of these were held over from day to day. A penalty of 15c to 50c a hundred was placed against these lower quality kinds.

The following test on good butchers is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE. It shows the lightest average cutting out the same net loss as a week ago but with the other averages showing a loss 10c to 15c higher than last week.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	. \$1.03	8 .90	\$.86	3 .82
Picnics	25	.23	.21	.18
Boston butts	21	.21	.21	.21
Pork loins	67	.57	.52	.47
Bellies, light		.67	.39	.12
Bellies, heavy		****	.13	.31
Fat backs		0.00	.11	.15
Plates and jowls	04	.05	.06	.07
Raw leaf	06	.06	.06	.06
P. S. lard, rend. wt	42	.47	.42	.39
Spare ribs	05	.05	.05	.05
Regular trimmings		.06	.06	.06
Feet, tails, neckbones		.04	.04	.04
Total cutting value (per 100 lbs. live wt.). Total cutting yield	\$3.60 68.00%	\$3.31 69.50%	\$3.12 71.00%	\$2.93 72.00%
Crediting edible and inedible offal to the totals the cost of well finished live hogs of th results are secured:				from these he following
Loss per cwt	. \$.25	\$.56 1 12	\$.66	\$.65

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week and 97,342 bales the same week a year ago. Prices of first quality product at Liverpool, with comparisons, are quoted as follows:

b.9,	Feb.2, 1933.	Feb. 10, 1932.
3.89 3.90 7.35	\$ 6.83 8.80 7.28	\$ 8.31 7.74
8.67 8.04	8.65 6.07	10.95 6.95

GERMAN HOGS AND LARD.

Hog receipts at the fourteen princi-Hog receipts at the fourteen principal German markets for the week ended February 9, 1933, totaled 55,270 head compared with 59,174 head the previous week and 67,491 head in the corresponding week of 1932. The price of hogs at Berlin for the week ended February 9 was \$7.35 compared with \$7.07 the previous week and \$8.08 the same week a year earlier. Lard in tierces at Hamburg was quoted at \$8.62 tierces at Hamburg was quoted at \$8.62 for the week ended February 9, \$8.62 the previous week and \$7.48 a year ago.

FATBACKS IN GERMANY.

Reduction in the market for imported fatbacks in Germany is reported due to an increase in the larger domestic production because of the heavier slaughtered weight of hogs. Fatbacks from Holland were quoted about \$1.00 under the market for the American product. Quotations on the latter were slightly higher toward the end of January, at around \$12.65 for 8/10 av. \$14.25 for 14/16 and \$15.65 for 18/20, prompt shipment, c.i.f. Hamburg. Arrivals in Hamburg during January were reported at 510 cases compared with 100 cases a year earlier.

U. S. FATS IN HOLLAND.

Sales of American melted animal fat in the Netherlands in 1932 were con-siderably below those of previous years. Imports for the eleven months totaled only 4,737 metric tons, compared with 14,147 metric tons in 1931, a decrease of about 60 per cent. Animal fats ex-perienced much competition from vegetable oils. The trend of prices was downward, buyers following a hand-to-mouth policy during much of the year.

BRITISH FRESH PORK IMPORTS.

Fresh pork imports into the United Kingdom in 1932 totaled 262,151 cwt., a decline of 32 per cent from 1931, when imports amounted to 382,489, and in 1930, when there were imported 289,315 cwt. Since 1927 practically all of these imports have come from the Irish Free State.

GERMAN CASINGS MARKET.

Good trade in casings in Germany during January is reported, business being particularly favorable to Ameri-can casings, which was said to be due in part to the "trade war" between Germany and Argentina. Demand was favored by the cold weather during the latter part of the month and was expected to continue through the month of February.

GERMAN HOG SLAUGHTERS.

Hog slaughter at the 36 principal markets in Germany during December, 1932, was 354,794 head, compared with 440,721 head in December, 1931, a drop of about 19 per cent. A marked increase in the farm and home slaughter, not only of hogs but all other classes of livestock, was an important contributing factor in the decline. Some increase was apparent in January, when receipts were 405,000 head compared with 401,000 in January, 1932.

LARD AT HAMBURG.

Lard arrivals in Hamburg during January totaled 10,913 metric tons, of which 10,520 tons came from the United which 10,520 tons came from the Onited States and 338 tons from Denmark. December lard imports totaled 8,245 metric tons or about 10 per cent less than in November but slightly larger than in December, 1931. About 70 per cent of this shipment came from the United States and 24 per cent from Denmark.

POLISH EXPORT DUTIES.

Export duties on bacon, pickled hams and pickled pork products were inand pickled pork products were increased by the Polish government for the declared purpose of improving the standards of exported meats. The increase was from 100 to 150 zlotys (\$11.00 to \$16.50) per 100 kilos. The decree became effective January 10. If exported with a certificate of the minister of industry and commerce, the above items are free from export duty.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended February 18, 1933:

Point of commo	dity.	Amount.
Canada-Sausage		120 lbs
Canada—Bacon		5,001 lbs
Canada-Pork cuts		3.316 lbs
Canada—Calf livers		528 lbs
Canada-Sweet pickled	hams	16,500 lbs
Germany-Sausage		4,290 lbs
Ireland-Bacon		1.994 lbs
Ireland-Ham		654 lbs
Italy-Sausage		4,722 lbs
Italy-Ham	**********	591 lbs

S REGULATOR CO

tomatic Temperature Control

FOR Hot Water Heaters, Hog Scalding and Dehairing, Ham and Sausage Cooking, Smoke Houses, Storage and Thawing Rooms,

Increase your profits and improve the quality of your product with Powers Automatic Temperature Control. Stop spoiled products and waste of steam due to overheating caused by errors of hand control. Write for bulletins.

40 Years of Specialization in Temperature Control

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ALSO 41 OTHER CITIES

BRITISH HAM IMPORTS.

Imports of hams into the United Kingdom in 1932 were 3 per cent small-er than in 1931 and 20 per cent less than in 1930, according to recently pubthan in 1930, according to recently punished figures of the Empire Marketing Board. The 1932 imports totaled 803, 353 cwt.; 1931, 831,149 cwt. and 1930, 1,005,693 cwt. While the United States is the largest source of supply for hams, the 1932 imports from the States were reduced 23 per cent but still accounted for 58 per cent of the total from all countries, as against 72 per cent in 1931. Poland, Argentina and Denmark were other suppliers. Empire supplies were larger than in 1931, Canada ac-counting for 20 per cent of the total imports compared with 11 per cent in the previous year.

DARK CUTTING BEEF.

(Continued from page 14.)

ka, and subjected to the same laboratory routine as the specimens secured from our own pastures and dry lots.

Some Test Observations.

Several observations are worthy of mention here. First, these samples were very dark purple in color and would be described by the average individual as "black." Second, except for dividual as "black." Second, except for the color, these specimens would have graded "choice" or "prime." Third, readings made by means of the Munsell discs showed a larger number of red units present than would be expected but still darker than any other samples observed in the local laboratory. Fourth, the surface of the meat was sticky and gummy to the touch. Fifth, grinding the separated lean muscle failed to help the color, yet the aqueous solution differed in color very little from that observed from normal colored beef.

Apparently the tissue of these dark samples was impervious to atmospheric gases, but when released from the tissue the hemoglobin was oxygenated as in normal beef. A sample of ground beef subjected to oxygen under pressure took on the appearance of normal beef, adding weight to the theory already mentioned relative to the impervious condition of the tissue.

At the present time the chief objective in this work is to determine the factors hindering oxygenation of the muscle hemoglobin. It is to be expected that these factors will be connected with the conditions which cause the tissue to be less permeable to atmospheric gases.

Problem in Physical Chemistry.

In this connection we have observed that the samples of dark cutting meat are by far the most colloidal in nature of any we have observed and that the tissue combined with an unusually large amount of water during the extraction of the pigment. This ability to combine with water would obviously cause the tissue to become "water logged" and consequently this tissue lacks normal porous condition through which it is necessary to introduce oxygen of the air and cause the hemoglobin to brighten.

This obviously is a problem of physical chemical nature, and its solution may lead to a solution of the prob-lem, "What causes or produces dark cutting" beef?"

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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—Operations in the tallow market in the East were quiet throughout the week, prices ruling barely steady at around the low point of the downward movement. A little trade was reported now and then, but nothing materialized to disturb the market. However, reports indicated that a fair export business had been done in tallow at around 2½c delivered in wood, on steamer. Reports indicated that soapers were experiencing a moderate business, so that there was no particular necessity for any undue stocking up of raw materials.

up of raw materials.

While consumer interest in nearby stuff was slow, buyers appeared willing to trade at the current levels on later deliveries. Producers, however, were not willing sellers of future shipments. Reports were current at times that soapers' scrap was bringing little or nothing, but even this failed to affect the market favorably. On the whole, sentiment in the East was more mixed, it being rather apparent that the price level was cutting some figure.

At New York, special loose was quoted at 1%c; extra, 2c f.o.b.; edible, 34c f.o.b.

At Chicago, market was quiet and steady for tallow, with nearby interest limited. There appeared good absorption of offerings in later positions. At Chicago, edible was quoted at 3c; fancy, 2% @3c; prime packer, 2% c; No. 1, 2% c; No. 2, 1% @2c.

At Liverpool, Argentine beef tallow, February shipment, was unchanged at 20s 6d, while Australian good mixed at Liverpool, February shipment, was unchanged at 20s 3d.

STEARINE — Market was nominal and featureless at New York. Oleo was quoted at 3½c. At Chicago, trade was slow, and the market was about steady. Oleo was quoted at 3½c.

OLEO OIL—Routine conditions were reported in this market the past week. Prices held rather well. Extra New York was quoted at 5%@5½c; prime, 4½@4½c; lower grades, 4c.

At Chicago, trade was moderate and the market steady. Extra was quoted at 5c.

See page 30 for later markets.

LARD OIL—Market was quiet and operations of a hand-to-mouth character. The undertone was barely steady. At New York, prime was quoted at 8c; extra winter, 6%c; extra, 6c; No. 2, 5%c.

NEATSFOOT OIL — Market was steady in tone, but trade was mostly in small lots. Pure at New York was quoted at 9½c; extra, 6½c; No. 1,6%c; cold test, 12c.

GREASES—Position of the grease market in the East continued one of a barely steady tone. No undue activity was in evidence, but some routine trading was under way. Prices held at about the low point of the downward

movement. Unsteadiness in tallow was the principal factor, but consumers were not aggressive buyers, and where one had to move supplies prices had to be shaded. However, offerings generally were less pressing this week, but buying interest in nearby stuff was light, consumers displaying more interest in later deliveries.

At New York, yellow and house were quoted at 1%c, with some asking higher prices; A white, 2@2%c; B white, 1%@2c; choice white, 2%c nominal.

At Chicago, market was quiet but steady. There was little interest in nearby shipment, but some evidence of business in fair quantities for later delivery. At Chicago, brown was quoted at 1%c; yellow, 1%@1%c; B white, 2c; A white, 2%c; choice white, all hog, 2%c.

By-Products Markets

Blood.

Chicago, Feb. 23, 1933.

Demand good. Supplies not plentiful.

Unit
Ammonta.

Ammonia.
Ground and unground......\$1.35@1.40

Digester Feed Tankage Materials.

Buyers and sellers apart and trading light. Producers asking \$1.50@1.65 & 10c.

Dry Rendered Tankage.

Trading continues light. Prices unchanged.

Packinghouse Feeds.

Market about unchanged and somewhat quiet.

Per ton.

Digester tankage, meat meal\$22,50@27.50

Digester tankage, meat meal	\$22.50@27.50
Meat and bone scraps, 50%	27.50@32.50
Steam bone meal, special feeding per	25.00@27.00
Raw bone meal for feeding	21.00@24.00
Fortilizer Materials	

Fertilizer Materials.

Trading continues quiet. Material testing 10 to 12 per cent ammonia offered at \$1.00@1.10 & 10c.

High grd. ground, 10@12% am...\$1.00@1.10 & 10c.
Low grd., and ungr., 6-0% am... 1.00@1.10 & 10c.

Bone Meals (Fertilizer Grades). Offerings light. Inquiries scarce.

Gelatine and Glue Stocks.

Trading continues very light. Prices largely nominal.

	Per ton.
Kip stock	\$10.00@12.00
Calf stock	12.00@15.00
Sinews, pizzles	
Horn piths	
Cattle jaws, skulls and knuckles.	
Hide trimmings (new style)	
Hide trimmings (old style)	6.00@ 8.00
Pig skin scraps and trim., per lb.	@21/3 cn

Horns, Bones and Hoofs.

Offerings of packer bones limited.

Buyers not numerous.

Horas, according to grade \$60,00@150.00
Mfg. shin bones 65.00@110.00
Cattle hoofs 910.00
Junk bones 10.00
(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Market showing little activity. Prices

Summer coil and	field dried	%c
Processed, black	winter, per lb34@	40
Processed, grey, Cattle, switches,	winter, per lb240 each*	2%c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Feb. 22, 1933.

Ground tankage is held at about \$1.70 & 10c f.o.b. New York, with unground being quoted at about \$1.45 & 10c f.o.b. local shipping points. South American is offered for March shipment at \$1.85 & 10c c.i.f. U. S. ports.

The last sale of ground dried blood was at \$1.70 per unit f.o.b. New York and the demand for both tankage and blood is very light just at present.

Dry rendered tankage is a little higher in price, sales having been made at a slight advance over the week previous.

Stocks of foreign steamed bone meal, 3 per cent and 50 per cent, of good quality seem to be pretty well cleaned up because immediate shipments from Europe are hard to get.

OLEO OIL AT HAMBURG.

Oleo oil arrivals in Hamburg during January are reported at 3,300 tierces compared with 2,800 in January, 1932. Imports in December totaled 467 metric tons as compared with 634 metric tons in November and 502 in December, 1931, practically all of which came from the United States. Prices were slightly easier at the end of January, closing at about \$11.65 for prime and \$13.65 for extra, either spot or February-March shipment. Demand from bakers and margarine makers was seasonally low.

IOWA SOAP CO. PROSPERS.

Iowa Soap Co., Burlington, Iowa, is reported to have experienced the largest business in its history during 1932. Nearly 1,200 carloads of soap were shipped, or more than 1,000,000 boxes. The usual 6 per cent on preferred stock was declared at the meeting of the board of directors the middle of February, when Homer Banta was elected president and E. O. Matsch secretary-treasurer.

LARD AND GREASE EXPORTS.

Exports of lard from New York City Feb. 1, 1933, to Feb. 22, 1933, totaled 20,936,305 lbs.; tallow, 159,300 lbs.; greases, 46,000 lbs.; stearine, 329,600 lbs.

State Margarine Laws

Animal Fats Get Hearing Though Butter Lobby Still Active

Bills regulating the sale of oleomargarine are now before the legislatures of at least eighteen states.

Of the 37 measures so far introduced, one-third exempt product made from domestic oils and fats.

One such bill has already passed both houses of the Kansas legislature and is about to become a law. It imposes a tax of 10c per lb. on any margarine made from other than domestic fats, and exempts from tax product containing 70 per cent animal fats.

Another type of proposed legislation is the Minnesota measure, senate bill 684, which imposes license taxes of \$1,000 on the manufacturer, \$500 on the wholesaler, \$25 on the retailer, \$25 on hotels and restaurants and \$5 on boarding houses, bakeries, confectioners, etc.—manifestly an effort of the dairy lobby to bar the product from competition with butter.

Taxes, Taxes Everywhere

Other bills impose taxes ranging from 4c to 16c per lb. on the product, regardless of its animal fat content.

In Arizona a tax of 8c per pound is proposed; Arkansas proposes a tax of 8c per pound on white oleomargarine and 16c per pound on colored.

Four bills have been introduced in the California legislature. One provides for the repeal of the existing tax while the others provide for certain regulatory measures.

Of the four bills introduced in the Colorado legislature three provide for certain regulatory measures applying to both butter and margarine, while a fourth provides for a tax of 10c per pound on oleomargarine except that which contains 45 per cent or more of animal fats.

Penalizing the Product.

Georgia has two bills providing for the posting in hotels, restaurants, etc., where oleomargarine is served, of notice to this effect. An Indiana bill establishes a privilege tax of 5c a pound on the manufacture and sale of this product.

One of the three bills now before the Kansas legislature provides for a small license fee for the sale of the product and a stamp tax of 10c per pound on any butter substitute. Another imposes the 10c tax on any oleomargarine made of other than domestic fats and oils, and exempts product made of 70 per cent animal fats. This bill has passed both houses and is about to become a law.

Four bills have been introduced in the Minnesota house and three in the senate relating to oleomargarine. One imposes an excise tax of 5c per pound; another 10c a pound on oleomargarine containing less than 50 per cent of animal fats and/or animal oils. Another requires 65 per cent of these products for exemption from the tax; the fourth house bill imposes an occupational tax on the sale and public use of oleomargarine and other butter substitutes.

Most Severe of All.

The most drastic of the bills is Senate bill No. 684, which provides a license tax of \$1,000 per annum on the manufacturer; \$500 on the wholesaler; \$25 on the retailer; \$25 on hotels and restaurants serving the product; and \$5 each on boarding houses, bakeries and confectioneries serving or using oleomargarine. It also provides that retail dealers, hotels, restaurants, boarding houses, bakeries and confectioners shall pay a tax of 10c per pound of oleomargarine sold or used.

Three bills in the Missouri legislature provide respectively for the prohibition of false advertising of the product and for a state license, prohibits the sale or manufacture of oleomargarine or any butter substitute, and provides an excise tax of 10c a pound on the product containing ingredients other than oleo oil, stock or stearine, neutral lard, cottonseed oil, peanut oil, soy bean oil, corn oil or milk fat. In Oregon one bill imposes a license of \$100 a year on manufacturers, \$50 a year on wholesalers, and \$6 a year on retailers.

FAVOR HOME-PRODUCED FATS.

The Institute of Margarine Manufacturers has gone on record as favoring, as a general policy, the manufacture of oleomargarine made of oils and fats produced exclusively in the continental United States. It will assist all legislative programs that may be inaugurated with that end in view, it is stated in a bulletin of the Institute sent out recently by J. S. Abbott, secretary.

This means that instead of fighting all margarine tax legislation in state legislatures, the Institute will not oppose laws which seek to tax only margarine made from imported materials, and will attempt to have margarine made from domestic materials exempted from all tax laws.

STATE MARGARINE TAX UPHELD.

Constitutionality of the Washington state tax of 15c a pound on butter substitutes has been upheld in a decision of the United States circuit court of appeals made in Seattle recently. The court dismissed the suit of A. Magnano & Co. to restrain state officials from collecting the tax on butter substitutes on the ground that the law is unreasonable and discriminatory.

1932 MARGARINE PRODUCTION.

During the calendar year 1932 tax was paid to the federal government on 197,358,804 lbs. of uncolored oleomargarine and 873,156 of the colored product. This compared with 224,011,456 lbs. of uncolored and 2,681,820 lbs. of colored oleomargarine on which federal tax was paid in 1931.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Feb. 23, 1933. — Dull to dragging markets have prevailed in cotton oil throughout the week, with crude still selling in small way at 2%c lb. for Texas and 2%c lb. for Valley. In many instances %c lb. less is bid. Bleachable demand is light at 3%c lb. loose New Orleans. March contracts are being switched to May at about 18 points difference. If cotton acreage is curtailed under Smith bill and lard advances on account of light stocks, cotton oil demand and value should improve regardless of record breaking supply.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Feb. 23, 1983.— Crude cottonseed oil, 2%c lb.; forty-one per cent protein cottonseed meal, \$11.50; loose cottonseed hulls, \$2.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Feb. 23, 1933.—Prime cottonseed oil, 2%c lb.; forty-three per cent meal, \$10.00; hulls, \$3.00.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Feb. 21, 1933.

Cottonseed meal market was inclined to be quiet today. Trading was only in fair proportion. Prices may be considered to be slightly easier, as all sales were made on basis of bids at the close of yesterday's market. May meal sold at \$12.00; March, \$11.65. Close of the market was unchanged to slightly lower.

Cotton seed was inactive and unchanged to 25c lower. March seed was for sale during the session at \$10.50, with \$10.25 bid. Future market on cotton seed is now slightly under the price of actual seed and looks reasonably steady under present conditions.

COTTON OIL CONVENTION.

New Orleans will be the next convention city of the National Cottonseed Products Association, according to a decision of the executive committee, which set the time as May 15 and 16, 1933, and the headquarters as Hotel Roosevelt. The Rules Committee, of which J. Ross Richardson is chairman, will meet May 13. It is necessary for all those desiring to present suggestions for changes in the rules to submit their proposals in writing to this committee. T. O. Asbury, New Orleans, La., has been appointed chairman of the committee on by-laws. Other members are Wright Youtsey of Cincinnati, W. A. Sherman, Houston, Tex.; G. W. Covington, Hazelhurst, Miss.; and T. H. Gregory, Memphis, Tenn. Suggested changes in the charter or by-laws should be submitted in writing to this committee.

HULL OIL MARKETS.

Hull, England, Feb. 22, 1933.—(By Cable.)—Refined cottonseed oil, 22s; Egyptian crude cottonseed oil, 19s 6d. Mark Ca Sto We Op the 1 maki

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Vegetable Oil Markets

WEEKLY REVIEW

Market Quiet—Prices Barely Steady— Cash Demand Moderate—Crude Oil Steady—Sentiment Mixed—Lard Weak—Cotton Acreage Uncertain.

Operations in cottonseed oil futures the past week were on a small scale, making for a quiet market. Undertone was barely steady and prices were declining slightly due to lack of support, unfavorable outside conditions and large available supplies. Cash demand was moderate and routine, offsetting steady crude oil markets in the South. Sentiment appeared to lean slightly to the bear side, being influenced by lack of improvement in the statistical position within the market itself, and a weaker trend generally in outside commodity markets.

Very little liquidation materialized. This kept ring bears from pressing the market. On the other hand, speculative buying power was at a minimum, and prices were left to drift for themselves. This made for a situation where the market was inclined to follow the line of least resistance. There was some switching from the nearbys to the later months, but even this was on a small scale and gave indications of the nearby positions having been fairly well evened up. A sore spot that continues to stand out in the edible fat situation was persistent heaviness in the western lard market.

Under the circumstances it was not surprising to see somewhat less confidence in oil values. There was little or nothing within the market itself to bring about any material betterment in the near future, while the uncertainties surrounding the cotton acreage were more acute. Reports from the South have pointed persistently to prospects for an increased area, with definite indications that in order to obtain seed loans from the government a 30 per cent cut in acreage must be forthcoming.

There were other activities designed to bring about a smaller acreage. As a result the developments in this direction aided in creating a disposition to await developments in some trade quarters. There will be a large carryover of old oil at the end of this season, and in order to bring about a better position, as far as supplies and demand are concerned, it is imperative that the acreage be at least not enlarged.

Speculative Interest Small.

The large oil stocks continued to be strongly held. The fact that the big visible has been carried through the depression argues well for a continuance of this situation for the balance of this season. The new crop situation, later on may have considerable bearing upon the attitude of those carrying these stocks, more particularly should the new crop outlook point to a larger than needed crush the coming season.

It has been difficult to interest the outside speculator in oil, notwithstanding the low prices. It probably will continue to be difficult to bring about enlargement in buying power without

some change in the situation such as a steady reduction in the visible stocks or notable improvement in the lard situation. There is little in sight at the moment to indicate that either of these features are possible. Supplies of lard appear to be increasing, and the western market has been suffering from limited speculative support.

In the Southeast and Valley, crude oil has held around the 2%c level, and in Texas around 2½c. Crude markets attract very little attention, however. The season is about over, and consumers are not the least concerned over supplies at this time. The impression prevails that consumers' stocks are moderate, but few see any reason why the consumer should build up his supplies under the circumstances. Lack of notable improvement in the general business situation, it is argued further, tends to make for a disposition to operate in a hand-to-mouth way.

COCOANUT OIL—Demand continued rather small and disappointing, and the market has been barely steady in tone. Tanks at New York are quoted at 3c nominal; bulk oil, 2%c. At the Pacific coast, nearby tanks are quoted at 2%c, with intimations of buyers at that figure for later delivery.

CORN OIL—Market was quiet during the week. Last business was at 3c f.o.b., and the market is quoted at that level.

SOYA BEAN OIL—There was little change in the situation. Consumer interest is quiet. At New York, resale oil is quoted at 3½c; tanks, f.o.b. western mills, 3c.

PALM OIL—A rather dull and featureless market prevailed in this quarter. Soaper interest is light, and prices have been influenced somewhat by continued unsteadiness in tallow. At New York, spot Nigre was quoted at 2\% c; shipment Nigre, 2\% c; spot Lagos, 3c; 12\% per cent acid bulk, 2\% c; 20 per cent softs, 2.40c.

PALM KERNEL OIL—With little interest from any direction, the market continued nominal at New York and is quoted at 3c.

OLIVE OIL FOOTS—Offerings of nearby supplies are light, and with reports indicating a fairly good inquiry somewhat under the market a very steady tone prevailed. At New York, spot was quoted 4% @5c; shipment, 4% @4½c.

RUBBERSEED OIL - Market nominal.

SESAME OIL-Market nominal.

PEANUT OIL—Market was quiet and quoted at 3¼c f.o.b. mills. Buyers' ideas are reported ¼c under that level. COTTONSEED OIL—Store oil de-

COTTONSEED OIL—Store oil demand was moderate, and prices were barely steady with futures. New York warehouse stocks, February 15, were officially posted as follows: Bayonne, nil; Memphis, 19; Port Ivory, 6 tanks. At New York, Southeast and Valley crude were quoted around 2%c; Texas, about 2½c.

Market transactions at New York:

	FIR	day, F	ebruai	ry 17,	1933.
			-Re	inge-	-Closing-
		Sales.	High.	Low.	Bid. Asked.
Spot					356 a Bid
					356 a Bid
Mar.		15	371	370	370 a 374
April					374 a 384
May					386 a 389
June					387 a 397
July					396 a 398
Aug.					398 a 405
Sent		15	410	400	409 . 410

Sales, including switches, 30 contracts. Southeast crude, 95 under March nom.

Saturday, February 18, 1933.

Spot													355	a	Bid
Feb.		0		٠				٠					355	a	Bid
Mar.													370	a	375
April			ě										374	a	384
May					2	3	8	6		3	8	6	386	a	
June									٠				387	a	397
July				٠									396	a	398
Aug.													398	a	403
Sept.													406		410
			-												

Sales, including switches, 2 contracts. Southeast crude, 95 under March nom.

	Monday, February 20,	1933.	
Spot		355 a	Bid
Feb.		355 a	Bid
Mar.		370 a	376
April		374 a	384
May		384 a	388
June		386 a	396
July		395 a	398
Aug.		397 a	405
Sept.	3 408 408	406 a	410

Sales, including switches, 3 contracts. Southeast crude, 95 under March nom.

Tuesday, February 21, 1933.

Sp	ot							۰					355	a	Bid
Fe	eb.												356	a	Bid
M	ar.					2	3	7	0	3	7	0	369		370
A	oril												372	a	382
M	ay												382	8	385
Ju	ne									Ī	Ī		383	a	393
Ju	ly												392	a	396
A	ıg.												400	a	404
Se	pt.	4				1	4	0	6	4	0	6	404	a	407

Sales, including switches, 3 contracts. Southeast crude, 94 under March nom.

Wednesday, February 22, 1933.

HOLIDAY—No Market. Thursday, February 23, 1933.

Spot									0				350	a	
Mar.				0		3	6	5		3	6	5	365	a	370
May			۰										376	a	383
July						٠							390	a	395
Sept.						0	9						401	a	407

See page 30 for later markets.

COTTONSEED PRODUCTS EXPORTS

Exports of cottonseed products for five months ended December 31, 1932, reported by the U. S. Census Bureau:

Item.		1932.	1931.
Oil, crude, 1	ba1	14,866,830	2,444,065
Oil, refined, l	al. tons of	3,301,217	2,638,335
2,000 lbs.	ing bales	88,482 71,383	146,883 44,307

e close al sold of the lower. d uned was \$10.50, on cote price onably N. onven onseed o a dewhich 1933, Roo which n, will for all estions it their mittee. e comers are W. A.

3.—(By 1, 22s; 19s 6d.

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Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were quiet and barely steady and around the season's lows for lard. Cash trade fair; meats quiet.

Cottonseed Oil.

Cotton oil was moderately active. Trade was mostly switching. The undertone was barely steady, the market following outside trend. Cash trade was routine. Crude steady; Southeast and Valley 86 under March; Texas, 111.

Quotations on bleachable cottonseed oil at New York Friday noon were:

Mar. \$3.61@3.63; Apr., \$3.65@3.79; May, \$3.75@3.80; June, \$3.75@3.88; July, \$3.87@3.92; Aug., \$3.95@3.98; Sept., \$4.01@4.03; Oct., \$4.00@4.10.

Tallow.

Tallow, extra 2c f.o.b.

Stearine.

Stearine, 31/2c nominal.

Friday's Lard Markets.

New York, Feb. 24, 1933. - Lard, prime western, \$4.25@4.35; middle western, \$4.15@4.25; city, 4c; refined Continent, 41/2c; South America, 41/4c; Brazil kegs, 5½c; compound, 5%c.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Feb. 23, 1933, show exports from that country were as follows: To the United Kingdom, 110,224 quarters; to the Continent, 9,611. Exports the previous week were: To England, 90,746 quarters; to Continent, 21,786.

HIDE PRICE DIFFERENTIALS,

The adjustment committee of the New York Hide Exchange on February 23, 1933, fixed the following price differentials between basis, premium and discount grades of hides which may be delivered against Exchange contracts. These are effective February 24, 1933, to prevail until further notice.

The following differentials are based on hides taken off in the United States and Canada in non-discount months of July, August and September, and on hides taken off in the Argentine in nondiscount months of December, January and February.

FRIGORIFCO.

	Old Contract. Cents per Lb.	New Contract Cents per Ib
Steers Lt. Strs. Cows Ex. Lt. cows & Strs.	1.20 prem. 1.50 prem. 2.00 prem.	.95 prem. 1.25 prem. 1.70 prem. 1.25 prem.
	PACKER.	
Hvy. Nat. Strs Ex. Lt. Nat. Strs Hvy. Nat. cows Lt. Nat. cows Hvy. but Br. Strs Hvy. Col. Strs Hvy. Tex. Strs Lt. Tex. Strs Ex. Lt. Texas Strs Brnd. cows	No. Diff. .55 dis. Basis No. Diff. .55 dis. No. Diff. .55 dis. .55 dis.	No. Diff. No. Diff. .55 dis. Basis No. Diff. .55 dis. No. Diff. .55 dis. .55 dis. .55 dis.
PAG	CKER TYPE.	
Nat. cows & Strs Brnd. cows & Strs	.55 dis. 1.15 dis.	.55 dis. 1.15 dis.
PAC	IFIC COAST.	
Steers (nat. & brand		.30 dia.

Differentials on frigorifico hides are based on delivery from dock or warehouse, duty paid.

HIDE EXCHANGE MERGES.

Members of the New York Hide Exchange, Inc., voted unanimously at a special meeting held on February 6 to consolidate their exchange with the metal, rubber and raw silk exchanges to form the Commodity Exchange, Inc. Approval of the consolidation was given by the supreme court of the state of New York on February 10. By-laws and rules of the new exchange are in preparation, and it is expected that they will be ready for submission in March Opening of the consolidated exchange in new quarters is looked for about May 1, 1933. Only those members of the constituent exchanges who hold their memberships at the date when the consolidation became effective will be members of Commodity Exchange, Inc. Liquidation of the assets of the Hide Exchange in excess of the required contribution to Commodity Exchange, Inc., will be made promptly, and dividends paid to those who are record members at the date of distribution.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended February 18, 1933, were 3,917,000 lbs.; previous week, 4,714,000 lbs.; same week last year, 4,927,000 lbs.; from January 1 to February 18 this year, 30,265,000 lbs.; same period a year ago, 27,413,000 lbs.

Shipments of hides from Chicago for Shipments of hides from Chicago to the week ended February 18, 1933, were 5,641,000 lbs.; previous week, 4,368,000 lbs.; same week last year, 3,781,000 lbs.; from January 1 to Feb-ruary 18 this year, 32,729,000 lbs.; same period a year ago, 35,415,000 lbs.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of	Western d	ressed meats	quoted by the	he U.S.	Bureau of
Agricultural Economics	at · Chicago	and Eastern	markets on	Feb. 23,	1933:

CHICAG	0.	BOSTON.	NEW YORK.	PHILA.
	1.00		\$9.00@10.00	*******
8.00@	9.00		7.50@ 9.00	
	7.00		6.50@ 7.00	
0.110				
9.00@1	0.50		9.50@10.50	9.50@10.50
8.00@	9.00		7.50@ 9.50	8.50@ 9.50
7.00@	8.00			7.00@ 7.50
6.00@	7.00	******	6.50@ 7.00	
			0.00010.50	0.000310.00
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8.00@	9.00	8.00@ 8.50	9.00@10.00	8.50@ 9.50
				7.00@ 8.50
6.00@	7.00	6.00@ 6.56	6.00@ 6.50	7.00@ 7.50 6.50@ 7.00
		5.50@ 6.00	5.50@ 6.00	6.50@ 7.00
5.00@	5.50	5.00@ 5.50	0.00@ 0.00	6.00@ 6.50
9.00@1	0.00		9.00@12.00	11.00@12.00 10.00@11.00
7.00@	8.00	7.00@ 9.00	7.00@ 8.00	9.00@10.00
6.00@	7.00	6.00@ 7.00	6.00@ 7.00	8.00@ 9.00
7.00@	8.00		7.00@ 8.00	
6.00@	7.00		6.00@ 7.00	*******
5.00@	6.00	*******	5.00@ 6.00	*******
11.00@1	2.50			12.50@13.50
0.00@1	0.50	11.00@12.00	10.00@12.00	12.00@13.00 10.00@11.00
8.00@	9.00	10.00@11.00	10.00@11.00	10.00@11.00
11.00@1	2.50	12.50@13.50	12.00@12.50	12.00@13.00
10.50@1	1.50	12.00@13.00	11.00@12.00	11.00@12.00
9.00@1	10.50			10.00@11.00
8.00@	8.00	10.00@11.00		*******
0.500	0.70	10 50010 50	10.000311.00	10 00 010 0
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		0.500 5.0		0.000 0.00
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Hide and Skin Markets

PACKER HIDES—There was a good broad movement in the packer hide market at steady prices this week, total of about 65,000 hides being reported during the fore-part of the week, mostly February take-off. Most packers are fairly well sold up, but a few heavy Texas steers and heavy native cows are affored at steady prices: no sales of the offered at steady prices; no sales of the former have been reported, while the latter moved only in a moderate way.

Sole leather descriptions were the first to move. Light native cows followed a few hours later, while extreme native steers were the last selection to

Packers appeared willing to go along at steady prices and maintain their closely sold-up position on the poor grade winter hides. The statistical position of the market is in marked contrast with that of the same time last contrast with that of the same time last year, but the low selling prices for leather have over-weighed any favor-able aspects of the market. However, shoe production is getting under way and, while only cheap leathers have been in demand so far, tanners are looking forward to an improved demand for

Total of 25,700 native steers moved at 4½c for heavies, all packers involved; and 8,500 extreme light native steers sold on the day of the holiday at 4½c for River points and 4½c for Chi-

4%c for River points and 47gc for Chicago and northern points, steady prices.
One packer sold 700 butt branded sters at 4½c, and a few more also reported; total of 4,300 Colorados sold at 4c. Heavy Texas steers offered at 4½c, steady, and last trading in light Texas steers was at 4c. One packer sold 1,000 Feb. extreme light Texas steers at 4c.

One lot of 2,000 heavy native cows moved at 4c, and more offered. Total of 3,400 River point light native cows sold at 4%c, and 7,000 Chicago and northern points at 4%c, steady prices. About 9,800 branded cows sold at 4c.

Three cars Jan.-Feb. native bulls moved at 3½c; branded bulls quoted 3c,

SMALL PACKER HIDES—Local small packers fairly well sold up to March 1, with last trading in Feb. trimmed hides at 4½c for under 43-lb. native steers and cows and 4c for heavy native and all branded hides.

In Pacific Coast market, one packer sold 2,500 Jan. all-weight cows at close of last week at 3½c, f.o.b. shipping point; previous sales had been at 3c, flat, for steers and cows, f.o.b. shipping

FOREIGN WET SALTED HIDES FOREIGN WET SALTED HIDES—South American market active, with early sales at \$\frac{1}{2}c\$ decline but last trading at \$\frac{1}{2}c\$ below last week. Total of 10,000 LaPlatas sold early at \$17.25 gold, equal to 5%c, c.i.f. New York, as against \$18.00 or 5%c at close of last week. Later, 2,000 LaBlancas sold at \$17.37\frac{1}{2}c\$ or 5\frac{1}{2}c\$, and 2,500 frigorifico light steers equal to 5\frac{1}{2}c\$. Final sales were 2,000 Sansinenas and 4,000 Wilson steers to Germany, and 6,000 LaPlatas steers to Germany, and 6,000 LaPlatas and 4,000 Smithfields to United Kingdom, all at \$17.37½ or 5½c.

COUNTRY HIDES-Trading contin-

ues very dull in the country market. There is no tendency on the part of dealers to push hides for sale, due to their inability to buy all-weights at interior points at prices low enough to sell without a loss. Country selections are high when compared with packer grades but dealers cannot afford to sell are high when compared with packer grades but dealers cannot afford to sell at lower prices, which practically shuts off trading. Couple cars all-weights reported at close of last week at 3%c, running very heavy average, but no light average hides available under 4c, selected, delivered Chicago. Heavy steers and cows could be sold at 3%c, with 3%c asked. Buff weights could be sold at 4c and extremes at 4%c, but offerings held at %c more. Bulls 2%@2%c, nom. All-weight branded 2%@3c, flat, less Chicago freight.

CALFSKINS—Considerable activity

CALFSKINS - Considerable activity CALFSKINS—Considerable activity under cover on packer calfskins. One packer sold Feb. production, 4,800 skins, early in week at 7½c for heavies and 6½c for lights, steady with last sale by that packer; another packer declined these prices for Feb. skins. One packer later reported to have booked part of Feb. production, while fourth packer's Feb. heavies moved private terms. Prices asked had been 8½c for northern heavies and 8c for River northern heavies and 8c for River points, with lights a cent less.

Chicago city calfskins appear steady at 6c last paid for 8/10-lb. and 6%c for 10/15-lb. Outside cities, 8/15-lb., quoted 6¼@6½c; mixed cities and countries about 5½c, and straight countries last sold at 4½c, flat.

KIPSKINS—Trading awaited on Feb. packer kipskins, with last sales of Jan. at 7c for northern natives, 6c northern over-weights, southerns a cent less, and branded 5c. Packers asking 7½c for natives, buyers' ideas 6½c.

Chicago city kipskins last sold at 6c, previous week. Outside cities quoted around 6c; mixed cities and countries 5@5\(\frac{4}{2}\)c; straight countries about 4\(\frac{4}{2}\)c.

HORSEHIDES - Horsehides about unchanged, with good city renderers available at \$1.85@1.90 and best Chicago renderers at \$2.00, ranging down to \$1.65@1.80 for mixed city and country lots.

SHEEPSKINS—Dry pelts around 6 @7c for full wools, short wools half-price. Shearlings stronger, due to very price. Shearlings stronger, due to very light production and a fairly good demand; one packer sold a car last week at 40c for No. 1's, 30c for No. 2's, and 17½c for fresh clips; another packer offering a car at 40c, 30c, and 20c at present. Further sales of pickled skins reported at \$1.25 per doz. straight run of packer lamb at Chicago, March take-off, indicating the closely sold up condition of market. Late winter skins quoted \$1.25@1.30 per doz. at New York. Outside small packer lamb pelts about steady at 50c for Feb. pelts.

New York.

PACKER HIDES—New York packers sold up to March 1st, the remaining killers having moved their unsold Jan. and Feb. hides at 4½c for native and butt branded steers and 4c for Colorados. A car all-weight cows sold last week at 4c, all steady prices.

CALFSKINS - Calfskins appear steady but trading quiet, the market having been fairly well cleaned up

earlier. Last trading on 5-7's was at 50@57½c, 7-9's at 65@75c, and 9-12's at \$1.10@1.20, inside prices representing collectors' sales and packers at top of range. Last sale of packer 12/17-lb. buttermilk kips was \$1.25.

N. Y. HIDE EXCHANGE FUTURES.

Saturday, Feb. 18, 1933—Old Contracts—Close: Mar. 4.70b; no sales. New—Close: Mar. 5.05@5.20; June 5.45@5.60; Sept. 5.84@5.95; Dec. 6.15@6.25; sales 9 lots. Market unchanged to 5 points higher.

Monday, Feb. 20, 1933—Old Contracts
—Close: Mar. 4.70b; no sales. New—
Close: Mar. 5.05@5.15; June 5.40@
5.55; Sept. 5.80@5.90; Dec. 6.15@6.30;
sales 10 lots. Market unchanged to 5 points lower.

Tuesday, Feb. 21, 1933—Old Contracts—Close: Mar. 5.70@5.75; sales 4 lots. New—Close: Mar. 5.05b; June 5.40@5.50; Sept. 5.80@5.90; Dec. 6.10@6.30; sales 5 lots. Market unchanged to 5 points lower.

Wednesday, Feb. 22, 1933—Exchange closed; Washington's Birthday.

Thursday, Feb. 23, 1933—Old Contracts—Close: Mar. 4.70b; no sales. New—Close: Mar. 5.10@5.20; June 5.50 sale; Sept. 5.85@5.90; Dec. 6.20@6.25; sales 27 lots. New contracts 5@10 points higher.

Friday, February 24, 1933—Old Contracts—Close: Mar. 4.60n. Sales 1 lot. New—Close: Mar. 5.15b; June 4.45@ 4.55; Sept. 5.86@5.90; Dec. 6.20b. Sales 15 lots. New contracts 5 points lower to 5 points higher.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Feb. 24, 1933, with com-parisons, are reported as follows:

PACKE	ER HIDES.	
Week ende Feb. 24.		Cor. week, 1932.
Spr. nat. strs 4%@ 5n	4% @ 5n	714@ 8n
Hvy. nat. strs. @ 414		@ 614
Hvy. Tex. strs. @ 412	% A12	60 617
Hvy. butt brnd'd	W *79	(g 07g
strs @ 41/4	@ 414	@ 61/4
Hvy. Col.strs. @ 4	@ A 7	@ 6
Ex-light Tex.	(B) x	W U
strs @ 4	@ 4	@ 514
Brnd'd cows. @ 4	6 4	@ 514
Hvy. nat. cows @ 4	m 4	@ 51%
Lt. nat. cows 41/2@ 4%	414 @ 484	@ 6
Nat. bulls @ 314	@ 3½n	@ 3%
Brnd'd bulls @ 3n	@ 3n	@ 31/4
Calfskins 71/2@ 81/4		74 @ 84
Kips, nat @ 7	0 7	7 7 T
Kips, ov-wt @ 6	@ 6	@ 7"
Kips, brnd'd. @ 5	@ 5	51/4 @ 6n
Slunks, reg371/2@40	3714@40	@3714
Slunks, hrls @30	@30	25 @30
Light native, butt h	randed and Co	lorado steers

1c per lb. less than hear	vies.	
CITY AND SM	ALL PACKE	RS.
Nat. all-wt. 4 @ 4½ Branded @ 3½ Nat. bulls @ 3½ Brnd'd bulls @ 3½ Calfakins 6 6% Kips @ 6% Slunks, reg @ 55 Slunks, hrls @ 25	@ 4½ ax @ 4ax @ 3½ @ 3 6 @ 6% @ 6 @35 @25	
COUNTR	Y HIDES.	
Hvy. steers. 3½@ 3¼ Hvy. cows 3½@ 3¼ Buffs 4 @ 4¼ Extremes 4½@ 4½ Bulls 2½@ 2½ Calfskins @ 4½ Light calf. 25 @30n	314 @ 334 814 @ 414 414 @ 414 214 @ 215 214 @ 414 244 @ 415 24	4 @ 4½ 4 @ 4½ 6 5 2 % @ 5 2 % @ 5 8 6 5 8 6 5 8 6 5
Deacons25 @30n	25 @30n 25 @30n	20 @25n 20 @25n
Slunks, reg @10n Slunks, hrls. @ 5n	@10n @ 5n	10 @15n @ 5n
Horsehides1.65@2.00	1.60@2.00	1.25@2.25
SHEE	PSKINS.	

Pkr. lambs Sml. pkr.		*******		
lambs Pkr. shearlgs.	@50 @40	50 @55	75	@80
Dry pelts (540 64	8	@25

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Feb. 23, 1933.

CATTLE-Compared with a week ago: There was a two-way market on steers and yearlings; strictly good and choice light and long yearlings, 25c higher. Supply was scarce and trade was active at the advance. Comparable grade of weighty steers, steady to 25c lower, mostly steady; common and medium grades all representative weights, 25c lower, instances 40c down, very slow at decline. Medium to low grade steers predominated in run, supply of better grades having shown curtailsteers and yearlings; strictly good and grade steers predominated in run, supply of better grades having shown curtailment for two weeks. All heifers were weak to 25c lower; sows, steady to weak; bulls, 25c lower; vealers, 50c@ \$1.00 higher. It was largely a steer and yearling run, but supply of she stock was fairly liberal. There were very few bulls and vealers in crop. Supply of weighty bullocks was sizable. All weighty steers sold at about 50c over season's low time; extreme top vearlings. \$7.00: best weighty steers, yearlings, \$7.00; best weighty steers, \$5.75; best heifers, \$5.25 in load lots; bulk, \$4.50 down to \$3.00. Butcher heifers went largely at \$3.00@4.00.

HOGS-Compared with a week ago: Market mostly steady; spots strong and others weak in all classes; receipts smaller than week ago; shipper demand slightly increased; quality a leading market factor; a liberal percentage comprised plain offerings. Closing top, \$3.70; bulk 180 to 300 lbs., \$3.40@3.65; off qualitied kinds at 15@50c discount; 310 to 375 lbs., \$3.25@3.40; better grade 140 to 170 lbs., \$3.35@3.60; medium down to \$3.00 and below; most pigs, \$2.75@3.25; culls, down to \$2.00; bulk packing sows, \$2.85@3.05, best \$3.15.

SHEEP-Compared with a week ago: Most killing classes around 25c lower, spots off more. Better grade lambs plunged to season's low point early in week, recovering a part of the loss late in the face of continued dressed price declines. Closing bulks follow: Good to choice native and fed western lambs scaling under 95 lbs., \$5.25@5.50; week's top, \$5.65 paid early and again at close; choice 102-lb. Colorados, \$5.10; native throwouts, \$3.50@4.00; wooled yearling wethers, \$4.00@4.60; fat ewes, \$2.00@2.50. KANSAS CITY

(Reported by U. S. Bureau of Agricultural

Kansas City, Kan., Feb. 23, 1933.

CATTLE-Trade in fed steers and yearlings was rather slow at the week's opening and declines of 15@25c were registered in most classes. On later days the demand improved under limited supplies, and most of the loss was recovered. Well finished light steers and yearlings were scarce all week, and the top rested at \$6.15 on choice 1,022-lb. weights. Other desirable light weights sold at \$5.00@5.50, while best heavies went at \$5.60, scaling 1,337 lbs. Bulk of the fed offerings cleared from \$3.50@4.75. She stock closed at steady to 25c lower rates, with fat cows and the better grades of heifers off most. Bulls ruled 10@15c lower, but vealers closed fully steady, with choice kinds celling up to \$6.00 selling up to \$6.00.

HOGS—A rather uneven trade featured the hog market, but a stronger undertone prevailed at the finish, and final prices are around 5c higher than last Thursday. The late top rested at \$3.25, while bulk of good to choice 170-to 260-lb. weights sold from \$3.15@ 3.25. Desirable 270 to 325 lbs. ranged from \$3.00@3.15. while some choice 3.25. Desirable 270 to 325 lbs. ranged from \$3.00@3.15, while some choice 430-lb. averages brought \$2.80. Demand for underweights was narrow, and most of the 140- to 160-lb. selections cleared at \$2.85@3.10. Packing sows held steady at \$2.25@2.60.

SHEEP—Fat lamb prices were under pressure most of the week, and closing levels are 35@50c below last Thursday. Early in the week shippers paid up to \$5.25 for best fed lambs, while late sales of the more desirable grades ranged from \$4.90@5.15 including both clippers and woolskins. Mature sheep held at steady to weak levels, with most of the fat ewes selling from \$2.00@

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Feb. 23, 1933.

CATTLE—Fed steers and yearlings worked lower early in the week. Later choice grades recovered the decline, and others closed the week unevenly steady to 25c lower. Heifers lost around 25c, and cows are steady to 25c lower, mostly steady. Bulls are weak, and vealers steady to 50c higher. Choice yearlings sold up to \$6.35, and strictly choice 1,285-lb. weights at \$6.50, the week's top. Choice selected vealers sold up to \$6.00. Small lots of heifers sold at \$4.50@4.75, and choice 1,190-lb. cows at \$3.25.

at \$3.25.

HOGS—The spread in hog prices narrowed somewhat during the week when heavies advanced and lights and butchers held steady. Comparisons Thursday with Thursday show lights and butchers steady to 10@15c higher, light lights steady to 10c lower, sows 10@15c higher. Thursday's top was \$3.15; bulk good and choice quality 10c 250 lbs., \$3.00@3.15; 250 to 350 lbs., \$2.80@3.05; 140 to 160 lbs., \$2.65@3.00; medium grade lights and light butchers, down to \$2.25. Sows brought \$2.50 @2.65; stags, \$2.00@2.25.

SHEEP— Lamb prices fluctuated

(20.55; stags, \$2.00(20.25).

SHEEP — Lamb prices fluctuated widely during the week, but a liberal portion of an early sharp loss was erased. Comparisons show fed wooled lambs mostly 25c lower. Thursday's top was \$5.25; bulk \$5.00(25.25). Sheep continued scarce and about steady for

ST. LOUIS

(Reported by U. S. Bureau of Agricultural

East St. Louis, Ill., Feb. 23, 1933. CATTLE-Compared with one week ago: Light weight steers, steady; other steers, 15@25c lower; mixed yearlings and heifers, mostly 25c lower; cow stuf, unchanged; bulls, 25@50c lower; vealers, steady to 25c higher. Top yearling steers scored \$6.00 for the week, with heat matured steers \$5.25 Bull of best matured steers \$5.25. Bulk of steers went at \$3.60@4.90, with good steers \$4.25@5.25. Good and choice mixed yearlings and heifers sold mainly at \$4.50@4.85, and medium fleshed hinds \$2.50@4.25. term wild \$5.60. kinds \$3.60@4.25; top mixed, \$5.35; best heifers, \$4.85. Beef cows topped at heifers, \$4.85. Beef cows topped at \$3.50; bulk, \$2.50@3.00; low cutters, \$1.25@1.75. Vealers closed at the week's high point of \$6.75, while sausage bulls sold largely from \$2.50

HOGS-After fluctuating somewhat, porker values wound up steady to 5t higher for the week under review. The top Thursday was \$3.70, this also being top for the week. Bulk of hogs cashed at \$3.40@3.65; sows, mostly \$2.65@3.00.

SHEEP—Lamb and yearling values recovered losses to finish steady for the

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period under review. Lambs scored a practical high for the week of \$5.65, with the bulk of lambs for the week going to packers at \$5.00@5.50. Yearngs turned at \$4.25@4.50; fat ewes, \$2.00@2.50. -0-

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Feb. 23, 1933.

CATTLE-Good and choice slaughter steers and yearlings proved scarce this week, and prices remained unchanged. The rank and file generally lacked quality and finished weak to largely 5c lower. Choice long yearlings earned 25c lower. Choice long yearings earned \$6.00@6.25, good medium weight beeves cashed at \$5.00, and the majority deared at \$3.50@4.50. Fat she stock ruled weak to 25c lower. Few heifers sold above \$4.00. Beef cows turned freely at \$2.00@2.50, and low cutters and cutters bulked at \$1.50@2.00. Bulls reskeped and medium grades sold weakened, and medium grades sold 22.25 down. Vealers declined 50c, and the practical top dropped to \$5.00.

HOGS—Moderate receipts proved a supporting factor, and prices were well maintained throughout the period. While only mild price fluctuations were recorded, a strong undertone on closing recorded, a strong undertone of closing sessions placed current quotations on all-classes mostly 5@10c higher than a week ago. Thursday's top reached \$3.20, with bulk 150- to 260-lb. weights ranging \$3.00@3.15; 260- to 350-lb. closed at \$2.80@3.00; packing sows, all weights, \$2.50@2.70.

SHEEP—Mid-week fat lamb prices, under pressure, equalled last fall's low top of \$4.85, though a late recovery netted only 25c losses compared with a week ago. The late bulk of good to choice slaughter lambs sold around \$1.10.55 25 to packers; top \$5.25.4 aged \$5.10@5.25 to packers; top, \$5.25. Aged sheep continued scarce and were quoted

weak; odd lots of fat ewes, \$2.35@

---ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Feb. 22, 1933.

CATTLE-Following outside trends slaughter cattle worked unevenly 15@ 25c or more lower here this week, weighty steers showing the full loss. General quality has been very ordinary, bulk of the crop clearing at \$3.50@ bulk of the crop clearing at \$3.50@ 4.50; better yearlings, sparingly to \$5.25. Most beef cows turned at \$2.00 @2.50; butcher heifers, \$3.00@4.00; cutters, \$1.50@2.00; medium grade bulls, \$2.65 down. Vealers are unchanged, better grades going from \$4.00 @5.00; cull and common, \$2.00 or less.

HOGS—In the hog house only minor price changes have developed, values averaging 5c to in spots 10c off. Packing sows worked 10@15c higher. Better 160- to 210-lb. weights today sold at \$3.10@3.15; heavier butchers, downwards to \$2.80; under weights and pigs, largely \$2.75; packing sows, \$2.40@

SHEEP — Slaughter lambs ruled mostly 25c lower, bulk of the better natives today turning at \$5.00. Fed westerns were held around \$5.25. Throwout lambs sold at \$3.50 or less, medium to choice slaughter ewes being unchanged at \$1.50@2.50 ing unchanged at \$1.50@2.50.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Feb. 23, 1933.

Receipts of hogs at 25 concentration points and 7 packing plants in Iowa and Minnesota were abnormally light the past week, and all buying interests were past week, and an buying interests were active competitors for the hogs available. Compared with a week ago, prices are mostly 10c higher; good to choice 180- to 250-lb. weights, \$3.00@3.35, mostly \$3.10@3.35 on 220-lb. weights down; 260- to 300-lb. averages, \$2.85@3.15; packing sows, \$2.35@2.70.

Receipts of hogs unloaded daily at these 25 concentration yards and 7 packing plants for week ended Feb. 23:

	This week.	Last week.
Friday, Feb. 17	22,900	52,500
Saturday, Feb. 18	17,700	27,800
Monday, Feb. 20	48,100	58,500
Tuesday, Feb. 21	16,600	17,200
Wednesday, Feb. 22	23,100	27,400
Thursday, Feb. 23	18,500	27,000

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top live-stock price summary, week Feb. 16, 1933:

BUTCHER STEERS. Up to 1,050 lbs. Week ended Feb. 16. week, 1932. \$ 4.75 5.00 4.00 3.50 3.50 \$ 7.00 6.00 5.50 5.00 4.75 VEAL CALVES.

SELECT BACON HOGS. \$ 5.35 5.75 4.75 4.50 4.50 4.35

	GOOD LAMBS.		
Coronto	8 6.00	\$ 6.00 \$	8.00
Montreal	6.00	6.00	7.00
Winnipeg	5.00	5.00	6.00
Calgary	4.00	4.00	5.00
Edmonton	4.25	4.25	5.50
Prince Albert			
Moose Jaw	4.00	4.00	
Saskatoon	4.25	4.25	5.25

Do you allow proper dockage for all sows killed? Read chapter 2 of "PORK PACKING," just published by The National Provisioner.

LIVESTOCK COST AND YIELD.

Kinds of livestock slaughtered and yield in per cent and pounds for De-cember, 1932, with comparisons:

	Dec., 1932.	Nov., 1932.	Dec., 1931.
Av. live cost per 100 lbs.: Cattle Calves Swine Sheep and lambs	4.07	\$ 4.27 4.17 8.25 5.14	\$ 4.08 4.24 2.97 5.48
Average yield, per cent: Cattle Calves Swine Sheep and lambs	57.46 75.49	54.08 60.00 75.51 47.00	55.28 59.35 76.16 46.99
Average live weight, lbs.: Cattle Calves Swine Sheep and lambs	.173.19 .221.62	955.97 175.87 226.21 81.87	962.15 171.41 226.71 84.10
Classification, per cent: Cattle— Steers Bulls and stags Cows and heifers	. 2.98	49.80 3.42 46.78	53.19 3.28 43.53
Swine— Sows Barrows Stags and boars	. 54.11	50.62 48.97 0.41	47.73 51.97 0.30
Sheep and lambs— Sheep Lambs and yearlings		5.64 94.36	4.01 95.90

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Feb. 18, 1933:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Feb. 18	156,000	583.000	345,000
Previous week	162,000	501,000	323,000
1932		656,000	348,000
1931		643,000	340,000
1930		756,000	368,000
1929		823,000	334,000
1928	.219,000	993,000	318,000
Hogs at 11 markets:			
Week ended Feb. 18			.447.000
Previous week			.418,000
1932			.567,000
1931			
1930			
1929			
1928			*890,000
*Largest during 1928.			
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Feb. 18	.119.000	386,000	242,000
Previous week	.120,000	359,000	223,000
1932	.124,000	511,000	248,000
1931		515,000	281,000
1930		616,000	287,000
1929		644,000	232,000
1928	.166,000	784,000	243,000

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, Feb. 18, 1933, as reported to The NATIONAL PROVISIONER:

Week ended Feb. 18.	Prev. week.	Cor. week, 1932.
Chicago	116,506	152,331
Kansas City, Kan 57,064	57,640	73,084
Omaha 43.672	36,567	73.571
St. Louis & East St. Louis 64.989	57,723	59.100
Sioux City 29.197	26,758	55,805
St. Paul 51,485	33,667	21,384
St. Joseph 19,921	21.755	22,357
New York & J. C 52,306	53,178	36,566
Total	403,794	546,834



Oldest and Largest Buyers Exclusively

it, Mich. Dayton, Ohio
La Fayette, Ind.

Nashville, Tenn. Omaha, Neb.
Indianapolis, Ind.

Detroit, Mich. Dayton, Ohio La Fayette, Ind. Louisville, Ky. Cincinnati, Ohio Indianapolis, Ind. Montgomery, Ala. Sioux City, Ia.

PACKERS' PURCHASES

CHIC	AGO.		
	Cattle.	Hogs.	Sheep.
Armour & Co Swift & Co	3,302		10,792
Morris & Co	1,983		7,645 6,091
Anglo-Amer. Prov. Co G. H. Hammond Co		****	
Libby, McNeill & Libby. Shippers Others	398 10,672	17,719	27,651 14,570
Brennan Pkg. Co., 5,475	hogs;	Independen	t Pkg.

Krennan Fag. Co., 5,405 nogs; Independent Fag. Co., 425 hogs; Boyd. Lunham & Co., 209 hogs; Hygrade Food Products Corp., 4,664 hogs; Agar Pkg. Co., 2,568 hogs.

Total: 34,912 cattle, 9,652 calves, 78,230 hogs, 84,596 sheep.

Not including 237 cattle, 1,092 calves, 63,656 ggs and 20,894 sheep bought direct.

	K	4	١.	D	18	5,	3.	S	CITY.		
							1		ttle and Calves.	Hogs.	Sheep.
Co.									2,593	1,700	3,756
Co.						0	0		2,629	2,244	7,600

Armour and Co	2,593	1,700	3,756
Cudahy Pkg, Co	2,629	2.244	7,600
Morris & Co	2,158	2,153	3,404
Swift & Co	2,042	4,476	7,937
Wilson & Co		2,106	5,912
Independent Pkg. Co		248	
Jos. Baum Pkg. Co	533		18
Shippers	569	1.421	19
Others	6,505	5,697	8,073
Total	19,240	20,045	36,719
OMAI	HA.		

		Cattle and Calves.	Hogs.	Sheep.
Armour and Co		4.879	13,335	8,112
	0	. 4,102	9,579	11,116
Dold Pkg. Co			6,308	
Morris & Co			226	2.783
Swift & Co		. 4,114	7,831	9,257
Others			16,728	****

Geo. Hoffman Pkg. Co., 68 cattle; Grt. Omaha Pkg. Co., 55 cattle; Mayerowich Pkg. Co., 15 cattle; Mayerowich Pkg. Co., 15 cattle; J. Roth & Sona, 34 cattle; So. Omaha Pkg. Co. 48 cattle; Lincoln Pkg. Co., 385 cattle; Snagle Pkg. Co., 385 cattle; Slnclair Pkg. Co., 325 cattle; Slnclair Pkg. Co., 325 cattle; Wilson & Co., 7 cattle.

Total: 10 31,268 sheep 16,589 cattle and calves, 54,002 hogs;

EAST ST.	LOUIS.		
Cattle.	Calves.	Hogs.	Sheep.
Armour and Co 1,535	2,175	4,528	1,387
Swift & Co 1,415	2,549	5,407	2,353
Morris & Co 763	349	715	458
Hunter Pkg. Co 1,158		4,046	363
Krey Pkg. Co		1,165	
Heil Pkg. Co		870	
Shippers 2,314	4,509	19,462	1,652
Others 2,012	176	11,842	1,527
Total 9.197	9,758	48,035	7.740

Total	9,197	9,758	48,035	7,740
Not including 2, hogs and 752 sheep		lirect.	calves,	39,971
8	Cattle.		Home	Chann
Swift & Co Armour and Co		648 644	8,676 7,657	14,568 8,163

Others 1,130	35	3,178	2,93
Total 5,378		19,511	25,66
Cattle.		Hogs.	Sheep
Cudahy Pkg. Co. 2,718 Armour and Co. 2,888 Swift & Co. 2,278 Shippers 1,712 Others 183	169 169 141 16 14	11,316 10,868 5,729 9,594 72	4,53 3,00 2,87 92
Total 9,779 OKLAHOMA		37,579	18,33
Cattle.	Calves.	Hogs.	Sheep
Armour and Co 1,815 Wilson & Co 1,815 Others	423 390 68	5,331 5,296 440	47: 42:

Total	. 3,763	881	11,067	90
Not including 24	cattle	bought	direct.	
	WICHI	TA.		
	Cattle.	Calves.	Hogs.	Sheep
Cudahy Pkg. Co Dold Pkg. Co		406 20	4,174	4,421
Wichita D. B. Co.	. 17			

Total		hogs	426 bought	7,514 direct.	4,495
Dunn-Ostertag Fred W. Dold Sunflower Pkg. Co	0	72 96 26		427 85	
Wichita D. B. Co.		17	20	2,828	00

ST. PAI	UL.			
Cattle.	Calves.	Hogs.	Sheep.	
Armour and Co 3,185 Cudahy Pkg. Co 243	5,629	15,836	5,418 120	
Swift & Co 4,514	8,266	24,063	6,939	
United Pkg. Co 1,790 Others 1,184	150 37	15,604	3,973	
Total10,916	15,023	55.503	16,450	

DENVER.

Cattle. Calves. Hogs. Sheep

Others	222	2,565	7,043
Total 2,283	557	6,246	29,338
MILWAU	KEE.		
Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co. 2,056	9,290	10,682	798
Swift & Co., Balt		205	
U.D.B. Co., N.Y 17		* * * * *	****
The Layton Co		450	****
R. Gumz & Co 87	10	94	37
Armour & Co., Mil. 812	4,620		
N.Y.B.D.M.Co., N.Y. 20			
Corkran, Hill, Balt	0 0 0 0	190	
Shippers 138	53	51	4
Others 534	531	296	152
Total 3.664	14.504	11.968	991

INDIANAPOLIS.

C	attle.	Calves.	Hogs.	Sheep.
Kingan & Co	1,299	955	13,438	2,308
Armour and Co	712	96	1,222	
Hilgemeier Bros	5		1,297	
Brown Bros	119	24	171	1.5
Schussler Pkg. Co	11		213	
Riverview Pkg. Co	7		46	
Meler Pkg. Co	120	3	326	
Indiana Prov. Co	32	14	156	
Maass Hartman Co.	37	7		10
Art Wabnitz	12	52		72
Hoosier Abt. Co	16			
Shippers		2,437	10,530	5,822
Others	275	94	192	198
Total	4.433	3.682	27.586	8,425

CINCINNATI.

Catt	le.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons		5		83
Ideal Pkg. Co	7		577	
E. Kahn's Sons Co., 1,2	87	355	5.147	2.130
	11	105	1,211	
J. Lohrey Pkg. Co	1		255	
	14		2.327	
A. Sander Pkg. Co	12		445	
J. Schlachter's Sons 1	01	136		106
J. & F. Schroth Co.	12		2.325	
John F. Stegner 2	96	294		39
	98	1.039	3,038	
Others 1,1		616	405	303

Total 3,061 2,550 15,730 2,661 Not including 846 cattle, 245 calves, 3,565 hogs and 2,475 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets or week ended Feb. 18, 1933, with comparisons:

CATTLE.

e	Week nded, eb. 18.	Prev. week.	Cor. week, 1932.
Chicago	34,912	32.317	36,170
Kansas City	19,240	23,144	16,312
Omaha	16,589	16,264	17,387
East St. Louis	9,197	10.581	10,091
St. Joseph	5,378	6.322	6,297
Sioux City	9.779	8,040	7,556
Oklahoma City	3,763	2,872	2,630
Wichita	1.510	1,840	1.349
Denver	2,283	1,895	2,151
St. Paul	10.916	6,633	8,588
Milwaukee	3,664	1.932	2.053
Indianapolis	4,433	4.418	3,796
Cincinnati	3,061	3,100	2,504
Total	24.726	119,358	116.884

Chicago ... 78,230 Kansas City 20,045 Omaha 54,002

East St. I	101	a	İs	i									48.035	56,495	62.5
St. Joseph														25,042	28.9
Sloux Cfty									,				37.579	35,409	62.7
													11,067	9,117	6.7
Wichita														5,718	3.8
Denver										0			6,246	5,300	12.6
St. Paul					0 1		0	0			0		55,503	35,134	65.1
Milwaukee									۰		0		11,968	8,281	10.0
Indianapoli														30,000	24,1
Cincinnati		•	0 1	0 1			0		0		0		15,730	20,220	16,1
															_
FF - 4 - 3													000 040	000 000	=00 0

Total393,	,016 370,203 523,348
SHEEP.	
	596 72,542 70,787
Kansas City 36,	719 28,234 35,838
Omaha 31,	268 23,883 44,160
East St. Louis 7,	740 10,208 6,807
st Joseph 25,	661 28,524 23,474
	338 11.136 13.574
Oklahoma City	900 1,046 956
	495 4.020 1.412
Denver 29,	338 24,490 40,565
	450 19,747 16,918
	991 605 1.115
- Manager	107 000 1,110

Manens City	00,110 40,40% 00,008
Omaha	31,268 23,883 44,160
East St. Louis	7.740 10,208 6.807
St Joseph	25,661 28,524 23,474
Sioux City	18,338 11,136 13,574
Oklahoma City	900 1,046 956
Wichita	4,495 4,020 1,412
Denver	29,338 24,490 40,565
St. Paul	16,450 19,747 16,918
Milwaukee	991 605 1.115
Indianapolis	8,425 8,730 8,350
Cincinnati	

CHICAGO LIVESTOCK

RECE	IPTS.		
Cattle.	Calves.	Hogs.	Sheep.
Mon., Feb. 13 9,878 Tues., Feb. 14 6,285 Wed., Feb. 15 8,867 Thurs., Feb. 16 5,741 Fri., Feb. 17 2,176 Sat., Feb. 18 100	1,615 8,327 2,442 2,467 590 100	41,329 22,247 24,184 26,885 19,685 8,000	20,084 17,128 14,284 17,104 18,087 4,000
Total this week 33,042 Previous week 32,836 Year ago 36,599 Two years ago 39,759	10,541 4,190 8,109 8,891	142,310 135,835 174,988 168,923	91,255 74,046 75,341 78,906
SHIPM	ENTS.		-100
Cattle.	Calves.	Hogs.	Sheep.
Mon., Feb. 13 3,318 Tues., Feb. 14 1,837 Wed., Feb. 15 2,923 Thurs., Feb. 16 1,480 Fri., Feb. 17 643 Sat., Feb. 18	281 154 94	4,511 2,049 900 1,704 4,420 500	6,578 4,146 1,012 6,821 5,481 1,000

Two y	ears ag		726	887 487	40	304	29	46
Tota with c	l receip	ots for	month	and	year	to	Peb.	15
		Febr	ruary		-	Yea	P	
		1933.	1932		1933.		1981	
Cattle		80,197	106,82	3	239.5	18	281	æ

529 341

25,066

Total this week..10,201 Previous week .. 9,792

Cattle Calves Hogs Sheep					 		32	5	894	7		L	5	200	26	3,8 3,4 3,6 5,2	95 99		1,	23 4 04 58	8,2	29 39	00	1,3	62, 93,	618 248 437 063
WEE	E	C	L	7		A	V			E	2	A			-	R.		_	O	F s.			VE:			
Week Previo															4.1	90	\$	1	3.6	0	8	3	2.30) ;	\$ 5	173
															6.3				3.8 8.8				2.78		-	1.05
															2.			1	0.7	5			4.85			LES

Av. 1928-32\$10.25 \$ 7.95 \$ 5.45 \$ 9.25

SUPPLIES FOR CHICAGO PACKERS. Net supplies of cattle, hogs and sheep for pack-

							_	_				0		-				-	Cattle.	Hogs.	Sheep.
*Wes	ek		e	n	id	le	20	i	1	F	e	b	١.	1	8				22,700	128,100	66.200
																			23,044	116,841	44,506
																			25,838	139,684	52.879
1931																			28,033	128,822	49,663
1930																			23,752	152,297	60,241
1929																			28,590	184,541	50,689
1928		0		۰			۰			0		0		۰		9	0	0	33,312	208,448	58,165

*Saturday, Feb. 18, 1933, estimated.

HOG RECEIPTS, WEIGHTS, PRICES. Receipts, average weights and top and average

price		0	ť	h	0	g	8	,	W	1	ŧΙ	h	1	C	omparis	ons:		-	-	
															No. Rec'd.	Avg. Wgt.		—Pri Top.		
															142,300		8		\$ 3.00	
Prev	io	u	8	9	W	9	e	k							.135,835	232		4.15	3.70	
1932															174,988	286		4.30	3.96	
1931															168,923	235		8.00	6.90	
1930															209,062	231	1	11.35	10.75	
1929															.243,545	230	-	10.65	10.20	
9000						•									202 622	991		9 50	0.10	

Av. 1928-1932218,000 232 \$ 8.55 \$ 7.66 *Saturday, Feb. 18, 1933, estimated.

CHIC	AGO E	IOG SLA	UGHTE	13.
Hogs slaugh spection for w parisons:	tered a	t Chica; ded Feb.	go, under 17, 1933	federal i
Wook onded W	ob 17			161.0

Previous week Year ago 1931 CHICAGO HOG SUPPLIES.

Supplies of hogs purchased by Chicago packer and shippers during the week ended Thursday, Feb. 23, 1933, were as follows:

												B	Week ended, 'eb. 23.	Prev. week.
Packers'	purchases								0				54,705	58,962
Direct to	packers	9					0		0	0			48,846	87,784
Shippers'	purchases	0	0	0	0			0			0	۰	29,604	14,000
Total .											9		133,155	160,796

NEW YORK LIVESTOCK.

Receipts of li markets for wee	vesto k end	ck at led Fe	New b. 18,	York 1933:
Jersey City	4,993 2,241	Calves. 9,776	Hogs. 4,971 17,398	Sheep.
Total	6,639	14,685 10,136 11,671	22,369 21,456 20,476	68,211 52,957 46,953

Febru

RE S

Chicago
Kasas Comaha
St. Louis
St. Josep
Sloux Cit
St. Paul
Fort Wor
Milwauke
Louisville
Wichita
Ladianapo
Pittsburg
Cincinnati
Buffalo
Cleveland
Nashville

Chicago
Kansas C
Omaha
St. Louis
St. Josep
Sioux Cit,
St. Paul
Fort Word
Milwaukee Denver .
Louisville Wichita Indianapo Pittsburgl Cincinnati Buffalo . Cleveland Nashville 7

Chicago
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WEI Chicago Kansas C Omaha omaha .

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TE Chicago ... Kansas Ci Omaha ... Louis St. Joseph Sloux City St. Paul ... Fort Wor Milwaukee Denver ... Louisville Wichta ... Indiananol ... Indiananol ... Indiananol ... Wichita
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Chicago ... Kansas Ci Omaha Omaha
St. Louis
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Fort Wort Denver Louisville Wichita Indianapol Pittsburgh 5, 1933.

cago Union

CK

78. Sheep.
5111 6,876
449 4,146
999 1,012
004 6,821
229 5,481
600 1,000
92 25,006
194 29,432
004 22,442
001 29,835
to Feb. 18.

ear. 1982 1982 281,618 0 62,248 8 1,393,487 670,063

VESTOCK.
ep. Lambs.
2.30 \$ 5.75
2.10 5.75
2.75 6.06
3.75 8.20
4.85 10.66
7.35 18.40
3.50 18.50

5.45 \$ 9.35 ERS. p for pack-

ICES. nd average

3.55 \$ 7.85

S. federal is-with

k d, Prev. es. week. os 58,982 46 87,784 04 14,030 55 100,786

CK. ew York 18, 1933:

971 48,752 10,811 396 8,648 369 68,211 456 53,227 476 45,85

RECEIPTS AT CENTERS

RECEIPTS A	r ce	NTER	RS
SATURDAY, FEBI	RUARY	18, 1933.	
	Cattle.	Hogs.	Sheep.
Chicago	100 400	8,000	4,000
	100	1,500	4,000 250
St. Louis St. Joseph Sioux City		250	1,500
St. Paul	150	1,000 2,500	3,500
Milwankee	150 100		400
Denver	100	200 300	7,600
Wichita Indianapolis	100 100	1,000	500
Pittsburgh	200	1,000 1,000 2,300	300 300 400
Ruffalo	100	1,600	* * * *
Cleveland	100	500	200
MONDAY, FEBR	UARY :	20. 1933.	
			30,000 13,000
Kansas City	16,000 11,500 8,200	37,000 5,000 13,000 12,000 6,500	13,000
St. Louis	2,500 1,800	12,000	2,800 7,700
St. Louis St. Joseph Sioux City St. Paul	4.000		8,500 23,000 2,000
Fort Worth	3,000 1,300 600	1,600	2,000
Denver	2,100 700	2,800	6,000
Louisville	1,400	1,300 2,000 5,000	100 600
Indianapolis Pittsburgh	600 500	5,000 3,300	800 1,300
		ຄ.ສບບ	8,700
Buffalo	1,100 200 1,000	4,500 3,000 1,500	6,000
			200
TUESDAY, FEBR			14.000
Chicago Kansas City	7,000 4,500 5,500	26,000 11,000 4,500	9,000
C+ Tonia	2,800	8.000	5,000 2,500
St. Joseph	2,800 1,200 2,500	8,000	1,500
Fort Worth	1,500 1,800 700	6,500 1,200 1,800	1.000
Milwaukee	700 500	1,800 1,000	2,000 100 5,400
Louisville Wichita	100 700	400 1,800	5,400 100 500
Indianapolis	1,200	4.000	3,000
Pittsburgh	500	1,800 2,500	500 700
Cincinnati Buffalo Cleveland	200	2.500	300 700
Cincinnati		1,800 2,500 1,400 1,200 700	700 300 700 100
Checkmatl Buffalo Cleveland Nashville WEDNESDAY, FEB	200 100 RUARY	2,500 1,400 1,200 700	300 700 100
Cincinnati Buffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kansas City	200 100 RUARY	2,500 1,400 1,200 700 22, 193 17,000 4,500	300 700 100 33.
Cincinnati Buffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha	200 100 RUARY	2,500 1,400 1,200 700 22, 193 17,000 4,500 8,500	300 700 100 33.
Chechmatt Buffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kansas City Omnas St. Louis St. Joseph	200 100 RUARY 5,000 3,500 3,100 1,800	2,500 1,400 1,200 700 22, 193 17,000 4,500 7,000 4,500	300 700 100 33. 13,000 5,000 5,000 1,200 2,100
Chechmatt Buffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha St. Louis St. Joseph Slonz City St. Pani	200 100 RUARY 5,000 3,500 3,100 1,800	2,500 1,400 1,200 700 22, 193 17,000 4,500 4,500 4,500 5,000 7,500	300 700 100 33. 13,000 5,000 5,000 1,200 2,100
Chechmatt Baffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kansas City Omnah St. Louis St. Joseph Slouz City St. Paul Port Worth Milwaukee	200 100 RUARY 5,000 3,500 3,100 1,800 900 2,000 1,700 1,400 500	2,500 1,400 1,200 700 22, 193 17,000 4,500 8,500 7,000 4,500 5,000 7,000 1,000	300 700 100 33. 13,000 5,000 1,200 1,500 1,500 1,500 1,000
Chechmatt Buffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha St. Louis St. Joseph Slouz City St. Paul Port Worth Milwaukee Denver Louisville	200 100 RUARY 5,000 3,500 3,100 1,800 900 1,700 1,400 500 400	2,500 1,400 1,200 700 22, 199 17,000 4,500 8,500 7,000 4,500 5,000 7,500 1,000 1,600 1,100	300 700 100 33. 13,000 5,000 1,200 2,100 1,500 1,200 1,000 400 2,200
Chelmant Baffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha St. Louis St. Joseph Slout City St. Paul Fort Worth Milwaukee Denver Louisville	200 100 RUARY 5,000 3,500 1,800 900 2,000 1,700 1,400 500 100 800	2,500 1,400 1,200 700 22, 193 17,000 4,500 4,500 7,500 1,600 1,600 1,600 1,600 1,600	300 700 100 33. 13,000 5,000 1,200 2,100 1,500 1,200 1,200 1,200 2,200 2,200 2,000 2,000
Chechmati Buffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha St. Louis St. Joseph Sloux City St. Paul Port Worth Milwaukee Denver Louisville Wichita Indianapolis Pittsburgh Chechmati	200 100 RUARY 5,000 3,500 1,800 900 1,700 1,700 1,400 500 800 800 800 800 900	2,500 1,400 700 22, 19; 17,000 4,500 7,000 4,500 1,000 1,600 1,600 1,600 1,500 1,600 1,500 1,600 1,500 1,600 1,500 1,600 1,500	300 700 100 33. 13,000 5,000 5,000 1,200 1,200 1,200 1,200 2,200 200 1,200 1,200 1,200
Chechmatt Buffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kanasa City Omaha St. Louis St. Joseph Slout City St. Paul Part Worth Allwaukee Denver Denver Hite Wichita Indianapolia Pittsburgh Clacinnati Euffalo	200 100 RUARY 5,000 3,500 3,100 1,800 900 2,000 1,700 1,400 400 800 800 800 800 900 200	2,500 1,400 700 22, 19; 17,000 4,500 7,000 1,500 1,600 1,600 1,500	\$800 700 100 33. 13,000 5,000 1,200 2,100 1,500 2,100 1,000 400 2,200 2,000 2,000 2,000 300 300 900
Chechmati Buffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha St. Louis St. Joseph Sloux City St. Paul Port Worth Milwaukee Denver Louisville Wichita Indianapolis Pittsburgh Chechmati	200 100 RUARY 5,000 3,500 1,800 900 1,700 1,700 1,400 500 800 800 800 800 900	2,500 1,400 700 22, 19; 17,000 4,500 7,000 4,500 1,000 1,600 1,600 1,600 1,500 1,600 1,500 1,600 1,500 1,600 1,500 1,600 1,500	300 700 100 33. 13,000 5,000 1,200 2,100 1,500 1,200 400 200 700 1,200 300
Chechmati Buffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha St. Louis St. Joseph Sloux City St. Paul Port Worth Milwaukee Denver Louisville Wichita Indianapolis Pittsburgh Chechmati Buffalo Cleveland	200 100 RUARY 5,000 3,500 3,100 1,800 1,700 1,400 400 100 800 800 800 800 900 200 300 100	2,500 1,400 1,200 722, 183 17,000 4,500 5,000 1,600 1,600 1,500 6,000 1,500 1,	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,500 1,000 400 2,00 2,00 1,200 2,00 1,200 300 900 300
Cheimati Suffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kanasa City Omaha St. Louis St. Joseph Slour City St. Joseph Mulwankee Denver Louisville Wichita Indianapolis Pittsburgh Cheinnati Buffalo Cieveland Nashville THURSDAY, FEBI Chicaro	200 100 RUARY 5,000 3,500 3,100 2,000 1,800 2,000 1,400 400 400 800 300 900 200 300 200 300 200 800 300 800 800 800 800 800 800 800 8	2,500 1,400 1,200 722, 193 17,000 4,500 8,500 4,500 1,000 1,000 1,000 1,000 1,000 1,500 1,000 1,500 1,000 1,500 23,000 23,1833.	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,500 1,200 2,100 2,200 2,000 2,000 1,200 2,000 300 300 300 300
Cheimati Suffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kanasa City Omaha St. Louis St. Joseph Slour City St. Joseph Mulwankee Denver Louisville Wichita Indianapolis Pittsburgh Cheinnati Buffalo Cieveland Nashville THURSDAY, FEBI Chicaro	200 100 RUARY 5,000 3,500 3,100 2,000 1,800 2,000 1,400 400 400 800 300 900 200 300 200 300 200 800 300 800 800 800 800 800 800 800 8	2,500 1,400 1,200 722, 193 17,000 4,500 8,500 4,500 1,000 1,000 1,000 1,000 1,000 1,500 1,000 1,500 1,000 1,500 23,000 23,1833.	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,500 1,500 2,100 2,200 7,200 300 300 300 300 300 10,000 4,000 4,000
Cheimati Saffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kansas City Oblication St. Lords St	200 100 RUARY 5,000 3,500 3,100 1,800 1,200 1,400 1,400 1,400 1,400 1,400 1,00	2,500 1,400 1,200 700 4,500 4,500 4,500 4,500 7,500 1,000 1,100 1,100 1,100 1,100 2,000 8,000 900 23, 1933 17,000 1,000 1,000 1,000 8,500 8,500 1,000	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,500 1,500 2,100 2,200 7,200 300 300 300 300 300 10,000 4,000 4,000
Cheimati Baffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kanasa City Omaha St. Joseph Sionz City St. Paul Fort Worth Milwankee Denver Louisville Wichita Indianapolis Pittsburgh Cheinnati Buffalo Cieveland Nashville THURSDAY, FEB1 Chicago Kanasa City Omaha St. Louis St. Joseph St. Joseph St. Joseph St. Joseph St. Joseph	200 100 RUARY 5,000 3,500 1,800 2,000 1,700 1,400 400 800 800 800 800 300 100 RUARY 5,000 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 1,500 2,500 1,500	2,500 1,400 1,200 22, 19; 17,000 4,500 7,000 1,500 1,500 1,500 1,500 4,200 200 23, 1933 17,000 8,000 1	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,200 1,000 1,000 20 300 300 300 300 5,000 4,000 1,000
Cheimati Baffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kanasa City Omaha St. Joseph Sionz City St. Paul Fort Worth Milwankee Denver Louisville Wichita Indianapolis Pittsburgh Cheinnati Buffalo Cieveland Nashville THURSDAY, FEB1 Chicago Kanasa City Omaha St. Louis St. Joseph St. Joseph St. Joseph St. Joseph St. Joseph	200 100 RUARY 5,000 3,500 1,800 2,000 1,700 1,400 400 800 800 800 800 300 100 RUARY 5,000 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 2,500 1,500 1,500 2,500 1,500	2,500 1,400 1,200 22, 19; 17,000 4,500 7,000 1,500 1,500 1,500 1,500 4,200 200 23, 1933 17,000 8,000 1	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,200 1,000 1,000 20 300 300 300 300 5,000 4,000 1,000
Cheinnati Baffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha St. Louis St. Joseph Slout City St. Paul Hilwaukee Denver Chicago THURSDAY, FEBI Chicago Kansas City Omaha St. Louis St. Paul Fort Worth Hilwaukee Denver Cheinnati Buffalo Cieveland Nashville THURSDAY, FEBI Chicago Kansas City Omaha St. Louis St. Paul Fort Worth Hilmaukee Denver Chicago Chicago St. Paul Fort Worth Hilmaukee Denver Chicago Chicago St. Paul Fort Worth Hilwaukee Denver Louisrille	200 100 8UARY 5,000 3,100 1,300 2,000 1,700 1,40	2,500 1,400 1,200 700 1,200 1,000 4,500 4,500 5,000 7,500 1,000 1,000 1,000 1,000 1,000 1,000 2,000 2,000 900 23, 1933 17,000 4,500 4,500 8,500 900 1,000 1,	\$00 700 100 33. 13,000 5,000 1,200 1,200 1,000 1,000 2,100 1,000 300 300 300 5,000 1
Cheinnati Baffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha St. Louis St. Joseph Slout City St. Paul Hilwaukee Denver Louisville Pittsburgh Cheinnati Buffalo Cieveland Nashville THURSDAY, FEBI Chicago Kansas City Omaha St. Faul Hilwaukee Denver Louisville The Cheinnati Buffalo Cieveland Nashville THURSDAY, FEBI Chicago Kansas City Omaha St. Louis St. Louis St. Joseph St. Louis St. Joseph St. Louis Louisville Louisvil	200 100 100 100 100 100 100 100 100 100	2,500 1,400 1,200 22, 19: 17,000 4,500 4,500 5,000 1,600 1,600 1,500 4,200 6,000 28, 1933 17,000 8,000 10,000 8,000 10,00	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,200 2,100 1,000 400 200 300 300 300 300 5,000 4,000 1,000 4,000 1,000 4,000 1,500 1,000 4,000 1,000 4,000 1,000 4,000 1,000 4,000 1,000 4,000 1,000 4,000 1,000 4,000 1,000 4,000 1,000 4,000 1,000 4,000 1,000 4,000 1,000 4,000 4,000 1,000 4
Cheimati Saffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kanasa City Onaliani St. Joseph Sionz City St. Paul Fort Worth Milwaukee Denver Louisville Wichita Indianapolis Pittsburgh Chicago Kanasa City Onaliani St. Joseph Sionz City St. Paul Fort Worth Milwaukee Denver Louisville Wichita Indianapolis Pittsburgh Cheicanati Deffalo Cieveland Nashville THURSDAY, FEBI Chicago Kanasa City Onalia St. Louis St. Louis St. Louis St. Paul Fort Worth Milwaukee Denver Louisville Wichita Indianapolis Pittsburgh Louisville Wichita Indianapolis Pittsburgh	200 100 100 100 100 100 100 100 100 100	2,500 1,400 1,200 22, 19: 17,000 4,500 5,500 1,500 1,600 1,600 1,500 4,200 6,000 1,500 1,500 4,200 23,1933 17,000 8,500 8,500 1,500	\$00 700 100 33. 13,000 5,000 1,200 1,200 1,000 4,000 2,100 1,000 300 300 500 1,200 1
Chelmant Chelmant Chelmant Chelmant Chelmant Chelmant Chelman	200 100 100 100 100 100 100 100 100 100	2,500 1,400 1,200 1,200 22, 19; 17,000 4,500 7,000 1,000 1,000 1,000 1,500 1,500 1,500 1,500 2,000 4,200 600 900 23,1833 17,000 8,500 8,500 1,00	\$00 700 100 33. 13,000 5,000 1,200 1,200 1,000 2,100 1,000 200 200 200 200 200 200 200 200 200
Cheinnati Baffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha St. Louis St. Joseph Slout City St. Paul Hilwaukee Denver Louisville Wichita Baffalo Cieveland Nashville THURSDAY, FEBI Chicago Kansas City Omaha St. Louis St. Joseph Slout City St. Paul Hilwaukee Denver Louisville Wichita THURSDAY, FEBI Chicago Kansas City Omaha St. Louis St. Joseph Slout City St. Paul Fur Worth Louisville	200 100 100 100 100 100 100 100 100 100	2,500 1,400 1,200 22, 19: 17,000 4,500 5,500 1,500 1,600 1,600 1,500 4,200 6,000 1,500 1,500 4,200 23,1933 17,000 8,500 8,500 1,500	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,200 1,200 2,200 2,000 1,200 300 300 300 300 300 1,000 4,000 4,000 1,200 1,200 1,200 300 300 300 300 300 4,000 1,200 4,000 1,200 3,0
Cheimati Baffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kanasa City Omaha St. Louis St. Joseph Sloux City St. Paul Port Worth Heart Weth Pittsburgh Chicago Kanasa City Omaha St. Louis St. Joseph Sloux City St. Paul Fort Worth Heart Weth Lusisville Wichita Indianapolis Pittsburgh Chicago Kanasa City Omaha St. Louis St. Joseph Sloux City St. Joseph Sloux City St. Joseph Sloux City St. Joseph Sloux City St. Paul Fort Worth Milwaukee Denver Louisville Wichita Indianapolis Pittsburgh Cincinnati Buffalo Citecland Nashville	200 100 100 100 100 100 100 100 100 100	2,500 1,400 1,200 22, 19; 17,000 4,500 8,500 7,500 1,600 1,600 1,600 1,600 1,500 23,193 200 23,193 17,000 23,193 17,000 10,000 1,500 4,200 20,000 1,000 1,500 1,000 1,500 1,000 1,500 1,000 1,500 1,000 1,500 1,000 1,500 1,000 1,50	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,200 1,200 2,200 2,000 1,200 300 300 300 300 300 300 1,000 4,000 4,000 1,000 4,000 1,000 4,000 1,000 4,000 1,000 6,000 1,000 1,000 6,000 1
Cheimati Baffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kanasa City Omaha St. Louis St. Joseph Slouz City St. Paul Weburanth Milwaukee Denver Louisville Wichita Indianapolis Pittsburgh Checiago Kanasa City Omaha THURSDAY, FEBI Chicago Kanasa City Omaha St. Louis St. Joseph Slouz City St. Paul Fort Worth Milwaukee Denver Louisville Wichita Louis St. Joseph Slouz City St. Paul Fort Worth Milwaukee Denver Louisville Wichita Louis St. Joseph Slouz City St. Paul Fort Worth Milwaukee Denver Louisville Wichita Indianapolis Pittsburgh Cinclinati Duffalo Cieveland Nashville FRIDAY, FEBRI	200 100 100 100 100 100 100 100 100 100	2,500 1,400 1,200 7,000 4,500 8,500 7,500 1,000	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,200 1,500 1,200 2,200 200 200 300 300 300 300 300 300 1,000 4,000 4,000 1,000 4,000 1,000 4,000 1,000 6,000 1,000
Cheinnati Baffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kanasa City Omaha St. Louis St. Joseph St. Jeeph Cheinnati Louisville Wichita Indianapolis Pittsburgh Clacianati Buffalo Cieveland Nashville THURSDAY, FEBI Chicago Kanasa City Omaha St. Louis St. Joseph Slout City St. Paul Fort Worth Milwaukee Denver Louisville Wichita Hilwaukee Denver Cholespo Cheinad Nashville Wichita Buffalo Clieveland Nashville Wichita Buffalo Clieveland Nashville Wichita Buffalo Clieveland Nashville FILL FILL FILL FILL FILL FILL FILL FIL	200 100 100 100 100 100 100 100 100 100	2,500 1,400 1,200 22, 19: 17,000 4,500 5,000 1,500 1,600 1,5	\$00 700 100 33. 13,000 5,000 1,200 1,200 1,200 1,000 2,100 1,000 200 200 200 200 200 300 300 300 5,000 1,200
Cheinnati Buffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha St. Louis St. Joseph Slout City St. Paul Fort Worth Allwaukee Denver Louisville Buffalo Cieveland Nashville THURSDAY, FEBI Chicago Kansas City Omaha St. Joseph Slout City St. Paul Fort Worth Allwaukee Denver Louisville Medialo Cieveland Nashville FRIDAY, FEBI Chicago Chi	200 100 100 100 100 100 100 100 100 100	2,500 1,400 1,200 22, 19; 17,000 4,500 8,500 7,000 1,000	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,200 1,200 2,200 2,000 300 300 300 300 300 300 300 300 300
Cheinnati Buffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kanasa City Omaha St. Louis St. Joseph Sloux City St. Paul Pittsburgh Cleveland Nashville THURSDAY, FEBI Chicago Kanasa City Omaha St. Louis St. Joseph Sloux City St. Paul Pittsburgh Cleveland Nashville Webita Indianapolis St. Joseph Sloux City St. Paul Fort Worth Milwaukee Denver Louisville Webita Indianapolis Pittsburgh Clicago Kanasa St. Joseph Sloux City St. Paul Fort Worth Milwaukee Denver Louisville Webita Indianapolis Pittsburgh Clicainati Buffalo Cleveland Nashville FRIDAY, FEBRI Chicago Kanasa St. Joseph Sloux City St. Paul Fort Worth Milwaukee Denver Louisville Webita Indianapolis Pittsburgh Clicainati Buffalo Cleveland Nashville FRIDAY, FEBRI Chicago Kanasa St. Joseph Sloux City St. Louis St. Joseph Sloux City St. Louis St. Joseph Sloux City St. Louis St. Joseph Sloux City	200 100 100 100 100 100 100 100 100 100	2,500 1,400 1,200 22, 19; 17,000 4,500 7,000 1,000 1,000 1,500 1,500 1,500 1,500 1,500 2,000 4,200 600 8,000 1,500 1,000 1,500 1,000	\$00 700 100 33. 13,000 5,000 1,200 1,200 1,200 1,000 4,000 2,100 1,000 6,000 4,000 1,000 6,000 1,000 6,000 1,000 6,000 1,000 6,000 1,000 6,000 1,000 6,000 1,000 1,000 6,000 1
Cheimati Buffalo Cleveland Nashville WEDNESDAY, FEB Chicago Kansas City Omaha St. Louis St. Joseph Slouz City St. Paul Pittsburgh Chicago Kansas City Omaha THURSDAY, FEBI Chicago Kansas City St. Paul Pittsburgh Chicago Kansas City Omaha St. Louis St. Joseph Slouz City St. Paul Pittsburgh Chicago Kansas City Omaha St. Louis St. Joseph Slouz City St. Paul Fort Worth Milwaukee Denver Louisville Wichita Indianapolis Pittsburgh Chicago Chicago Kansas City Omaha St. Joseph Slouz City St. Paul Fort Worth Milwaukee Denver Louisville Wichita Indianapolis Pittsburgh Chicago Kansas City Omaha St. Joseph Slouz City St. Paul Fort Worth FRIDAY, FEBRI Chicago Kansas City Omaha St. Louis St. Joseph Slouz City St. Paul Fort Worth	200 100 100 100 100 100 100 100 100 100	2,500 1,400 1,200 22, 19; 17,000 4,500 8,500 7,500 1,600 1,600 1,600 1,600 1,600 2,000 23, 1933 17,000 23, 1933 17,000 24,000 1,500 4,200 600 900 1,00	\$00 700 100 33. 13,000 5,000 1,200 2,100 1,200 1,200 2,200 2,200 2,200 2,200 2,200 2,200 3,000 3,000 3,000 3,000 3,000 4,000 1,000 4,000 1,000 4,000 1,200 1,200 1,200 1,200 1,200 1,200 1,200 1,000 1
Cheinnati Baffalo Cieveland Nashville WEDNESDAY, FEB Chicago Kanasa City Omaha St. Lottis St. Joseph Chicago Kanasa City Omaha St. Lottis St. Joseph Slout City St. Paul Fort Worth Milwaukee Denver Louisville Wichita Halland Cieveland Nashville Fort Worth Milwaukee Denver Louisville Wichita Halland Halland Halland Halland Cieveland Nashville Wichita Halland Hall	200 100 RUARY 5,000 900 1,700 900 1,700 900 1,700 900 1,000 900 900 900 900 900 900 900 900 900	2,500 1,400 1,200 22, 19; 17,000 4,500 7,000 1,000 1,000 1,500 1,500 1,500 1,500 1,500 2,000 4,200 600 8,000 1,500 1,000 1,500 1,000	\$00 700 100 33. 13,000 5,000 1,200 1,200 1,200 1,000 4,000 2,100 1,000 6,000 4,000 1,000 6,000 1,000 6,000 1,000 6,000 1,000 6,000 1,000 6,000 1,000 6,000 1,000 1,000 6,000 1

LIVESTOCK PRICES AT LEADING MARKETS.

LIVESTOCK PRICES AT LEADING MARKETS.							
Livestock prices at five leading Western markets Thursday, Feb. 23, 1933, as reported by the U. S. Bureau of Agricultural Economics:							
Hogs (Soft or oily hogs and reast- ing pigs excluded):		E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.		
Id. lt. (140-160 lbs.) gd-ch. Lt. wt. (160-180 lbs.) gd-ch. (180-200 lbs.) gd-ch. (180-200 lbs.) gd-ch. (220-250 lbs.) gd-ch. (220-250 lbs.) gd-ch. Hyy wt. (250-220 lbs.) gd-ch. C20-350 lbs.) gd-ch. Hyy wt. (250-200 lbs.) gd-ch. (350-425 lbs.) gd-ch. (350-425 lbs.) gd-ch. (350-425 lbs.) gd-ch. (370-550 lbs.) gd-ch. Av. cost & wt. Thurs. (Pigs excl.) Av. cost & wt. Thurs. (Pigs excl.)	\$3.35@ 3.60 3.50@ 3.65 3.50@ 3.65 3.50@ 3.65 3.50@ 3.65 3.40@ 3.45 3.00@ 3.45 3.00@ 3.45 2.95@ 3.00 2.85@ 2.90 2.85@ 2.90 2.85@ 3.35 3.40-241 lbs.	\$3.00@ 8.65 3.60@ 3.70 3.60@ 3.70 3.45@ 3.65 3.25@ 3.65 3.25@ 3.40 2.75@ 2.90 2.75@ 2.85 2.60@ 2.85 2.50@ 2.85 3.41-226 lbs.	\$2,65@ 3.00 3.00@ 3.15 3.00@ 3.15 3.00@ 3.15 3.00@ 3.05 2.90@ 2.90 2.80@ 2.90 2.50@ 2.60 2.50@ 2.60 2.25@ 2.40 2.25@ 2.40	3.00@ 3.25 3.10@ 3.25 3.10@ 3.25 3.10@ 8.25	\$2.75@ 3.25 3.15@ 8.25 3.15@ 3.25 3.15@ 3.25 2.90@ 3.15 2.85@ 3.10 2.70@ 2.95 2.50@ 2.60 2.40@ 2.60 2.30@ 2.50 2.25@ 2.40		
STEERS (600-900 LBS.): Choice Good Medium Common STEERS (900-1100 LBS.):	6.50@ 7.25 5.50@ 6.50 4.25@ 5.50 3.25@ 4.50	5.75@ 6.50 5.00@ 6.00 4.00@ 5.00 3.25@ 4.00	6.00@ 6.75 5.00@ 6.00 4.00@ 5.00 3.25@ 4.00	5.75@ 6.75 4.75@ 5.75 3.50@ 4.75 3.00@ 3.50	6.00@ 6.75 5.00@ 6.00 4.00@ 5.00 3.00@ 4.00		
Choice Good Medium Common STEERS (1100-1300 LBS.):	6.50@ 7.25 5.50@ 6.50 4.50@ 5.50 3.25@ 4.50	5.50@ 6.25 4.50@ 6.00 4.00@ 5.00 8.25@ 4.00	6.00@ 6.75 4.75@ 6.00 4.00@ 5.00 3.00@ 4.00	5.50@ 6.50 4.35@ 5.75 3.50@ 4.75 3.00@ 3.50	5.85@ 6.50 4.75@ 6.00 3.75@ 4.85 2.75@ 3.75		
Choice Good Medium STEERS (1300-1500 LBS.):	5.75@ 7.00 5.00@ 6.50 4.25@ 5.00	5.00@ 6.25 4.25@ 5.50 3.50@ 4.50	5.00@ 6.50 4.25@ 6.00 3.25@ 4.75	4.75@ 6.15 4.00@ 5.50 3.25@ 4.35	5.00@ 6.25 3.75@ 5.10 8.00@ 8.75		
Choice Good	4.25@ 5.25	3.75@ 4.75	4.25@ 5.75 3.75@ 5.00		4.35@ 5.50 3.50@ 4.85		
Choice Good Medium Common	5.00@ 5.75 4.25@ 5.00 3.00@ 4.50 4.25@ 5.75	5.00@ 5.75 4.25@ 5.00 3.00@ 4.25	4.50@ 5.50 4.00@ 4.50 2.75@ 4.00 4.00@ 5.00	4.50@ 5.50 4.00@ 4.50 2.50@ 4.00 3.75@ 5.25	4.75@ 5.75 4.00@ 4.75 2.75@ 4.00 4.00@ 5.50		
Choice Good Com-med. Low cutter and cutter BULLS (YRLS, EX, BEEF):	2.60@ 3.00	2.75@ 3.25 2.25@ 2.75 1.00@ 2.25	2.50@ 4.00 2.50@ 2.75 2.00@ 2.50 1.50@ 2.00	2.50@ 4.00 2.35@ 2.75 2.00@ 2.35 1.25@ 2.00	2.50@ 4.00 2.35@ 2.85 2.00@ 2.85 1.25@ 2.00		
Good-choice	2.50@ 3.25 2.25@ 2.85	2.50@ 3.00 2.00@ 2.00	2.00@ 2.50 1.75@ 2.35	2.25 @ 2. 50 1.50 @ 2 .35	2.25@ 2.75 1.75@ 2.65		
Good-choice Medium Cul-med.	5.00@ 6.75 4.00@ 5.00 3.00@ 4.00	5.00@ 6.75 4.00@ 5.00 2.50@ 4.00	4.50@ 6.00 3.50@ 4.50 2.50@ 3.50	4.00@ 6.00 3.00@ 4.00 2.00@ 3.00	3.50@ 5.50 2.50@ 3.50 1.50@ 2.50		
CALVES (250-500 LBS.): Good-choice Cul-med. Slaughter Sheep and Lambs:	3.50@ 4.25 2.75@ 3.50	4.25@ 5.50 2.00@ 4.25	3.50@ 4.50 2.50@ 3.50	3.50@ 4.50 2.00@ 3.50	3.00@ 4.00 1.50@ 3.00		
I.AMBS: (90 lbs. down)—Good-choice Com-med. (90-98 lbs.)—Good-choice (98-110 lbs.)—Good-choice YEARLING WETHERS:	5.25@ 5.65 3.50@ 5.35 5.00@ 5.50 4.50@ 5.25	5.00@ 5.60 3.00@ 5.00 4.85@ 5.50	4.85@ 5.10 3.75@ 4.85 4.85@ 5.10 4.25@ 4.85	4.75@ 5.25 3.25@ 4.75 4.50@ 5.15	4.75@ 5.15 3.25@ 4.75 4.75@ 5.15		
(90-110 lbs.)—Good-choice Medium EWES:	4.00@ 4.75 3.00@ 4.00	4.00@ 4.75 3.25@ 4.00	3.75@ 4.50 3.00@ 4.00	3.75@ 4.50 3.00@ 3.75	3.75@ 4.50 3.00@ 3.75		
(90-120 lbs.)—Good-choice (120-150 lbs.)—Good-choice (All weights)—Com-med	$\begin{array}{ccc} 2.25@ & 2.85 \\ 1.75@ & 2.75 \\ 1.00@ & 2.25 \end{array}$	2.00@ 2.75 1.75@ 2.50 1.00@ 2.00	2.25@ 2.75 2.00@ 2.50 1.00@ 2.25	1.75@ 2.00 1.50@ 2.50 1.00@ 1.75	2,00@ 2.50 1.50@ 2.25 1.00@ 2.00		
SLAUGHTER REPO	ORTS	Cincinnati		12,387 20	0,895 21,287		

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaugh-tered at 16 centers for the week ended February 18, 1933, with comparisons:

ended, Frev. week Week. 1982		CATTLE.		
Kansas City 19.240 22.3,144 16.3 Omaha 15,610 16,878 17.5 East St. Louis 12,132 10,987 11.0 St. Joseph 5,800 6,183 6,4 Sioux City 8,543 6,840 7.8 Wichita 1,936 2,013 1.7 Fort Worth 3,110 3,636 4.2 Philadelphia 2,155 2,022 1.7 Indianapolis 1,596 1,725 1,4 New York & Jersey City 8,346 8,544 8,8 Oklahoma City 4,668 3,503 3,503 3,69 2,9 Cincinnati 3,421 3,169 2,0 2,9 Milwauke 3,487 1,873 Total 126,331 120,495 111,5 HOGS. Chicago 139,264 106,068 136,1		ended,		Cor. week, 1932.
Milwaukee 8,487 1,878 Total 126,331 120,495 111,5 HOGS. Chicago 139,264 106,068 136.1		Kansas City 19.240 Omaha 15.610 East St. Louis 12.132 St. Joseph 5.600 Sioux City 8,543 Wichita 1,936 Fort Worth 3,110 Philadelphia 2,155 Indianapolis 1,596 New York & Jersey City 8,346 Oklahoma City 4,668 Cincinanti 3,421 Denver 2,273	23,144 16,878 10,987 6,183 6,840 2,013 3,636 2,022 1,725 8,544 3,503 3,169	25,951 16,312 17,548 11,074 6,497 7,556 1,712 4,276 1,440 8,815 3,063 2,632 2,632
HOGS. Chicago139,264 106,068 136.1		St. Paul 9,732 Milwaukee 3,487	5,992	
Kansas City 57 084 87 840 79 0	-	Hogs.	106,068	136,160

St. Paul 9,732 Milwaukee 3,487	5,992 1,873	
Total126,331	120,495	111,549
HOGS.		
Chicago	106,068	136,160
Kansas City 57,064	57,640	73,084
Omaha 40,858	34,165	71.841
East St. Louis 28,573	31,575	42,589
St. Joseph 16,647	22,239	20,915
Sioux City 29,003	23,909	62,744
Wichita 10,413	9.375	11.162
Fort Worth 5.689	5.914	6,621
Philadelphia 20,046	17,656	18,835
Indianapolis 14,642	17.711	19,929
New York & Jersey City, 53,241	50.611	54,080
Oklahoma City 11 067	0.117	0.040

Cincinnati 12,387	20,895	21,287
Denver 9,496	6,852	13,165
St. Paul 39,899	21,552	
Milwaukee 11,456	8,297	
Total499,745	443,576	561,461
SHEEP.		
Chicago 78,839	46,040	51,936
Kensas City 36,719	28,234	35,838
Omaha 32,250	24,121	40,998
East St. Louis 6,088	8,084	6,377
St. Joseph 22,731	23,403	20.261
Sioux City 10,946	9,961	13,574
Wichita 4.495	4.020	1,412
Fort Worth 6,080	5,213	8,097
Philadelphia 7.129	8,166	5,823
Indianapolis 2.193	2,486	1,510
New York & Jersey City. 73,281	73,993	75,944
Oklahoma City 900	1,046	956
Cincinnati 2,687	2,958	2,790
Denver 7,537	2,505	6.510
St. Paul 12,477	13,962	
Milwaukee 799	606	****
Total305,151	254,798	272,026

LIVESTOCK BY MOTOR TRUCK.

More than 2,000,000 head of livestock 106,068 138,180 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,864 75,865 75,771 71 75,856 75,611 75,656 75,611 75,656 75,611 75,656 75,611 75,656 75,611 75,656 75,611 75,656 75,611 75,656 75,611 75,656 75,611 75,656 75,661 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,661 75,661 75,661 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,660 75,661 75,6

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Chicago Section

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 16,002 cattle, 2,903 calves, 19,773 hogs, 25,002 sheep.

P. Hicks Cadle, vice president of the A. C. Legg Packing Co., Inc., meat seasoning manufacturers, Birmingham, Ala., was a business visitor in the city this week.

A. J. Kaeslin, Eastern general representative for the Allbright-Nell Company, was in Chicago during the past week on his return from a trip to the Pacific Coast.

K. F. Warner, animal husbandman in meat investigation, U. S. Bureau of Animal Industry, Washington, D. C., was a visitor at the offices of The NATIONAL PROVISIONER during the week.

Harry W. Davis, John Morrell & Co., Ottumwa, Ia., and Charles E. Mallory and C. N. Merritt, Kingan & Co., In-dianapolis, Ind., were in Chicago this week attending a committee meeting at the Institute of American Meat Packers.

R. C. Pollock, general manager, and Max Cullen, meat demonstration specialist, National Live Stock and Meat Board, were out of the city this week in attendance at the short course for meat retailers, held at the Iowa State College, Ames, Ia.

Provision shipments from Chicago for the week ended Feb. 18, 1933, with comparisons, were as follows:

Week Previous Same Feb. 18. week, week, '32. Cured meats, lbs...17,551,000 14,973,000 48,723,000 Fresh meats, lbs...43,654,000 39,393,000 48,723,000 Lard, lbs......6,308,000 6,276,000 8,270,000

F. J. Gardner, retired general super-intendent of Swift & Company, whose home is in California, was a visitor in Chicago this week. Most of his time had to be spent in shaking hands with old friends, in and out of Swift & Company, who were delighted to see him

NATIONAL LEATHER HEAD DIES.

Willis R. Fisher, president of the National Leather Co., Boston, Mass., died suddenly on February 21, just preceding the annual meeting of the company, the annual report for which he had signed as one of the last acts of his life. At the annual meeting at Portland, Me., on February 24, Albert F. Hunt was elected president to suc-ceed Mr. Fisher. The chairman of the board is George H. Swift. WILSON & CO. DIRECTORS.

At the annual meeting of the stockholders of Wilson & Co. on February 21 president Thos. E. Wilson announced that A. A. Sprague, former commis-

sioner of public works of Chicago, and long identified with the wholesale grocery business of that city, would take the place on the board formerly held by formerly held by Stanley Field. Mr. Field resigned be-cause of the increased responsibilities placed on him as chairman of the board of the Continental Illinois National Bank and Trust Company. Edward Foss Wilson, son of the presi-

dent, and a vice-president of the

formerly held by F. H. Rawson short formerly held by F. H. Rawson. chair-man of the board of the First National Bank of Chicago, who asked to be re-lieved from serving on the Wilson & Co. board because of a desire on his part to gradually reduce his business responsibilities.

Present members of the board of Wilson & Co. re-elected for terms of three years were E. N. Hurley, sr., chairman of the board, the Hurley Machine Co.; D. F. Kelly, president, The Fair; E. A. Potter, jr., vice-president, Guaranty Trust Company of New York; and Eugene M. Stevens, chairman of the board, Federal Reserve Bank of Chicago.

HARRY C. HILGEMEIER DIES.

Harry C. Hilgemeier, one of three brothers making up the meat packing firm of F. Hilgemeier & Bro., Indianapolis, Ind., died at his home in that city on February 7 at the age of 53 years. He had been at the plant during the day, but shortly after his return home at 7:30 p. m. he became ill and shortly afterward passed away as a result of heart trouble.

The Hilgemeier firm was founded by Chris. Hilgemeier and his sons were brought up in the business, which has remained an institution in Indianapolis through all these years. Frank and George Hilgemeier are heads of the George Hilgemeier are heads of the firm. Harry Hilgemeier, who was live-stock and distribution department head, leaves a widow, daughter and son.

Packers' Traffic Problems

Comment and advice on transpor-tation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg. Provisioner, Chicago, Ill.

LIVESTOCK MARKET PRIVILEGES

Certain Western livestock markets are seeking to have restored the right of shippers to market livestock in transit from points farther West as it passes through their markets. Hearings before Examiner William A Disque of the Interstate Commerce Commission began at Excelsior Springs Mo., in December, 1932, were continued at Denver, Colo., on January 23, 1983, and resumed at Chicago on February 13.

This case is the outgrowth of the cancellation of the "change of ownership" provision in the "market privi-lege" rules contained in tariffs of the lege" rules contained in tariffs of the Western carriers, and applying at St. Louis, Ft. Worth, Oklahoma City, Wichita, Kansas City, St. Joseph, Omaha, Sioux City, Sioux Falls, St. Paul, Los Angeles, and South San Fran-cisco. The cancellation was made effec-tive Leg. 25, 1932. tive Jan. 25, 1932. At the same time the right to change ownership was con-tinued in effect at Denver, Ogden and North Salt Lake.

The cancellation was the result of the decision of the Commission in docket 17,000, part 9, which was a gen-eral investigation of all livestock rates in the Western territory of the United States. There had never been a market privilege at Chicago, for rates had long "broken" at that market, so noting would have been gained by granting the privilege at that market.

However, as the result of the establishment of lower proportional rates via the Chicago gateway than when routed by the shipper through the Union Stock Yards in Chicago, the Chicago Live Stock Exchange was drawn into the case and sought to intervene. Concurrently, the carriers cancelled the right to reconsign or divert live stock shipments, after they had been delivered to the owner or consignee.

The first complaint was filed by the St. Louis Live Stock Exchange sought for that market an entirely new transit privilege with the additional restoration of the right to reconsign or divert. The Missouri River markets and St. Paul followed with complaints which alleged that the continuation of the privilege at Denver, etc., while de



PACKERS COMMISSION

SPECIALIZING IN DRESSED HOGS FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113

H. PETER HENSCHIEN

Architect

PACKING PLANTS AND COLD STORAGE CONSTRUCTION 59 East Van Buren St., Chicago, Ill.

ABCHITECTS ECTS — DESIGNERS — CONST TO THE MEAT PACKING INDUSTRY

> Successors To BONNELL-TOHTZ CO.

1515 N. GRAND BLVD.

ST. LOUIS, MO.

plaining parties disavowed any intent to deny the owner the right to refor-ward his own stock after he had stopped to "try the market," and then desired to reforward his animals to another market. In other words the large packers merely sought to be placed on an exact parity with their Eastern competitors. As pointed out this could be done by one of the following plans:

1—Cancellation of the privilege on all livestock suitable for slaughter at all markets so that all packers would pay the full local rates on both the live animal and its products. desired to reforward his animals to an-

animal and its products.

2—Granting to the complaining packers a "slaughtering in transit" privilege so that animals purchased by them at western markets for slaughter in the West would move forward at a rate comparable to the balance assessed on livestock using the privilege.

The complaining markets asked that they be placed on a parity with other markets enjoying the privilege. This can be done by extending the rule to all points, or cancelling it all points, or by promulgating an entirely new rule for the state of the sta use at all points.

The railroads sought to show their financial condition would not permit of any reductions in revenue, but they did

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS PHILADELPHIA

PROVISION BROKER

Member of New York Produce Exchange and Philadelphia Commercial Exchange

nying it to the complaining markets, unlawfully preferred those markets. The producing groups in the West and Southwest came in with complaints, which alleged that it was unreasonable, and unlawful for the carriers to deny them the restoration of the former

The four large packers—Armour, Cudahy, Swift and Wilson—filed a complaint alleging that the ability of Eastplaint alleging that the ability of Eastern packers to ship livestock, purchased at Denver, from Denver to their Eastern plants at the balance of the live stock rates, while the complaining packers were compelled to pay the full local rates on their products, unjustly discriminated against them.

The Eastern Meat Packers' associa-tion intervened for the purpose of seek-ing to obtain for themselves the same relative rates on hog shipments moved to their plants from public markets, as were enjoyed by those packers using "Concentration" privileges on hogs consigned to them.

During the progress of the hearings the large packers made it clear they were in no sense objecting to the full restoration of the "change in owner-ship" privilege to shipments of "stock-er" or "feeder" live stock; and all com-

not deny they were now according the privilege at many small non-market points.

DEATH OF ALBERT J. KLINCK.

Albert J. Klinck, son of Christian Klinck, founder of the Christian Klinck Packing Co., Buffalo, N. Y., died recently at his home in Buffalo. He was 62 years old and the last surviving of six brothers. Mr. Klinck was born in Buffalo and was connected with the meat packing industry throughout his business life. He was vice president of the Klinck Packing Co. when he retired in 1918, when the business was sold to the Allied Packers, now the Hygrade Food Products Corp. Surviving Mr. Klinck are two sisters—Mrs. Henry W. Pfeiffer and Mrs. Jerome P. Kellogg, both of Buffalo.

PORK TRIMMING VALUES.

Is your pork trimming foreman familiar with values? Perhaps he ought to read "PORK PACKING," The National Provisioner's latest book.

The Cudahy Packing Co.

Importers and Exporters of

Selected Sausage Casings

221 North La Salle Street

Chicago, U. S. A.

Wilmington Provision Company TOWER BRAND MEATS

Slaughterers of Cattle, Hogs, Lambs and Calves U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

Cold Storage Installation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

Glenwood Avenue, West 22nd St., Philadelphia, Pa.
119 South St., Baltimore, Md.
1168 Sixteenth St. N. W., Washington, D. C.

GEO. H. JACKLE

Tankage, Blood, Bones, Cracklings, Bonemeal, Hoof and Horn Meal

Chrysler Bldg., 405 Lexington Ave., New York City

FOR FULL LUSCIOUS SEASONING-

DRY ESSENCE NATURAL SPICES

U.S. Patent No. 1,781,154 ~ Manufactured by the Makers of Peacock Brand Certified Casing Colors

.J. STANGE CO.

2549 W. Madison St.

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5, 1933.

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Commerce Springs, continued 23, 1933, ruary 13. h of the

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Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

			MA	KKEI
	CAS	SH PI	RICES.	
В			trading Thur 1933.	sday,
		eb. 23, GULAR		
		Green andard.	Sweet P	ickled
8-10		0.9/	Standard.	Fancy.
10-12			8	81/2
12-14 14-16		1.5%	7%	
10-16	range	6%	7	71/2
20 20		ILING I		****
		Green	Sweet P	ickled
	St	andard.	Standard.	Fancy.
16-18		6% 6%	7	714 714
18-20 20-22	**********		7	732
16-22	range	6%		
		INNED		
	St	Green andard.	Sweet P Standard.	fancy.
10-12		81/4	814	0.9/
12-14		PP 927	8	81/4
14-16 16-18	****	71/2	742	8
18-20	************	7	4.76	719 734
20-22 22-24		6%	61/4	7.59
24-26				
25-30 30-35		51/4	5%	
30-33	*********	PICNIC	51/2	
		Green	Sweet P	haldai
	8	tandard.	Standard Si	. Shank.
4-6		4%	444	.5
6- 8 8-10		41%	4.14	4 %
10-12		4		9.94 a
12-14		4	4.5%	4%
		BELLI		
	So	Green Sdls.	S. P. Dr	red ry Cured.
6-8		77.17	734	Mar.
8-10 10-12		717 612	7	713 613
12-14	**********		6 534	
14-16		25%	5	23.56
10-18	D,	5	5	51/2
	D.	S. BEI	lear	Rib
	St	andard.	Fancy.	mo
14-16	*********	41/2	* * * *	
16-18 18-20	**********	41/4	5	
20 - 25			434	41/8
25-30 30-35	**********		476	
35-40		41/8		41/4
40-50				3%
50-60	Th. 6	3 1/2	****	31/2
	D. S	FAT	BACKS.	Export
			Standard.	Trim.
8-10 10-12			31/4	3%
12-14	***********		31/2	3%
14-16 16-18				434
18-20			414	434
20-25			4%	5 7
99.	OTHE	R D. S.	MEATS.	
Extra	Short Clears Short Ribs		35-45	4n
Regul	ar Plates		6-8	21/
Clear	Plates		4-6	2% 2%
Green	Square Jowl	8		31/4
Green	Square Jowl Rough Jowl	8		3 72
		LARD),	
Prime	Steam, cash Steam, loose	1	Y	3.771/2
Refine	ed, in export	boxes-N	. Y	4.5714
Neutr Raw	al, in tierces		• • • • • • • • • • • • • • • • • • • •	5.121/2
ALU W	Lear			3.121/2

PURE VINEGARS
A. P. CALLAHAN & COMPANY
CHICAGO, ILL

FUTURE PRICES.

	SATURDA	Y, FEBRU	ARY 18, 19	33.
	Open.	High.	Low.	Close.
LAR	D			
Mar. May July	3.85			3.80n 3.85 3.95b
Sept.		****	****	4.05b
CLE	AR BELLIES	_		
Mar. May July			• • • •	4.12½n 4.05b 4.27½b
	MONDAY	FEBRUA	RY 20, 193	13.
LAR		, 2200101	20, 200	
Mar. May	3.771/4	3.773/2	3.721/2	3.721/2b
				3.82½—ax 3.95ax
	4.05			4.05ax
CLE	AR BELLIES	_		
Mar. May July	4.10 4.30			4.12½n 4.10ax 4.30ax
	TUESDAY	. FEBRUA	RY 21, 193	33.
LAR			1	
May	$3.72\frac{1}{2}$ $3.82\frac{1}{2}$ 3.95 4.05	3.95	3.921/2	3.72½b 3.82½b 3.92½b 4.05ax
CLE	AR BELLIES-			
Mar. May July	4.05	4.10	4.05	4.12½n 4.10 4.27½ax
	WEDNESDA	Y, FEBRU	UARY 22,	1933.

HOLIDAY. NO MARKET.

THURS	DAY, FEBRU	ARY 23,	1933.
LARD-			
Mar 3.723		3.721/2	
May 3.824	9		3.8214b
July 4.023			3.921/2b
Sept 4.025	9		4.021/b
CLEAR BELLI	DES-		
Mar 4.15		4.15	4.12½n 4.20
July 4.40	4.40	4.371/2	4.37 %ax
FRID	AY, FEBRUAL	RY 24, 19	83.
LARD			
Mar 3.72	3.75	3.72	3.72
May 3.85	3.85	3.82	3.82
July			3.95ax
Sept 4.02	4.05	4.02	4.05ax
CLEAR BELL	IES-		
Mar	****		4.12n
July	****		4.20ax
Sept			4.37n

Key: ax, asked; b, bid; n, nominal; -, split. -

HOG DEHAIRING.

Is your hog dehairer doing good work? If not, is it the fault of the machine or the scalding? Have your men read "PORK PACKING," The National Provisioner's latest book? Write for information.

ANIMAL OILS.

Prime edible lard oil	714
Headlight burning oil	61%
Prime winter strained	614
	6
Extra lard oil	5%
	516
No. 1 lard oil	514
No. 2 lard oil	5
	434
20° C. T. neatsfoot oil	21/4
	814
Special neatsfoot	6 5%
Extra neatsfoot	53%
	514
Oil weighs 71/2 lbs. per gallon. Barrels cont	nin
about 50 gals. each. Prices are for oil in barr	els.

COOPERAGE.

Ash pork barrels, black iron hoops \$1.25	@1.271/4
Oak pork barrels, black iron hoops 1,30	@1.8216
Ash pork barrels, galv. fron hoops 1.40	@1.4216
Oak pork barrels, galv. iron hoops 1.45	@1.4716
White oak ham tierces 2.00	@2.0214
Red oak lard tierces 1.65	@1.67%
White oak land tianoge 1 75	494 PP 1/

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Feb. 11, 1933;

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	V	Veek end	ed ;	Jan. 1.
	Feb.11, 1933. M lbs.	Feb.13, 1932. M lbs.	Feb.4, 1933. M lbs.	1938 to Peb.11, 1983. M lbs.
Total	168	333	396	2,021
Total	121	286	295	1,676
other ranope			20	25
CubaOther countries	36 7	32 12	61	247
BACON, INCLU				8.
Total	309	911	233	2,107
To Germany	18	3	79 29	851
Other Englom	109	736 15	29	882
Cuba	2	154		
Other countries	3	3	3	53 146
	KLED I			
Total	63	39	222	830
To United Kingdom. Other Europe	12	/ 18	15	60
Canada	2	18	15	
Canada Other countries	49	3	93	331 491
	LARD			****
Total			17 915	77 604
To Germany Netherlands	1,959	1,562	8,910	77,697 31,022
United Kingdom	4 500	16 484	5,978	
United Kingdom Other Europe	828	16,484 463	1.628	27,462 6,321
Cuba	160	545	190	1.281
Other countries	591	810	609	2,924
TOTAL EX	PORTS	BY P	ORTS.	
		. 11, 1		
Ha	ms and		Pickled	
sho	oulders, M lbs.	Bacon, M lbs.	pork, M lbs.	Lard, M lbs.
Total	168	309		
Boston	****	****		
Port Huron Key West New Orleans New York† Philadelphia Baltimore	****		****	782
Key West	36	****	40	- 60
New Urleans	108	904	111	691
Philadelphia	140	304	14	6,974
Baltimore				470
Mobile				587
DESTINAT	ION O	FEXPO	RTS.	
		H	ams and	
Exported to:			oulders, M lbs.	Bacon.
United Kingdom (to	tol)			
Liverpool			. 80	150
Lendon			. 41	8
Other United Kingdo	om			5
Exported to:				Lard, M lbs.
Germany (total)				9 070
				. 1.3639
Hamburg				1,909
Hamburg Other				. 1,813
				. 1,813

CURING MATERIALS.

. 250	MB.	Secs
Nitrite of soda, l. c. l. Chicago10 Saltpeter, 25 bbl. lots, f.o.b. N. Y.:	_	
Dbl. refined granulated	7	5.1
BBl. refd. gran. nitrate of soda I Less than 25 bbl. lots, 4c more.	%	8.5
Salt-		
Granulated, carlots, per ton, f.o.b. Chi bulk		36.
Medium, carlots, per ton, f.o.b. Chi bulk		9.
Sugar-		
Raw sugar, 96 basis, f.o.b. New Orleans Second sugar, 90 basis		2.70 Nemo
crose and invert, New York Standard gran, f.o.b, refiners (2%). Packers' curing sugar, 100 lb, bags,		3.90
f.o.b. Reserve, La., less 2%		18.15
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%		3.05

SPICES.

(These prices are basis f.o.b. Chicago.)

																						v	vhote.	Chaine.
																							61/6	8
on																							12	30
											è												18	16
er																							5	6
												à.												
Ban	da																						38	62
																						•		35
bì	ack								ì					ě.									9	30
C	rve	nz	le																					20
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W	hite						_								_		_		0		1		10%	13%
	er Ban bl Cu	er Banda black Cayer	er Banda black Cayens	er Banda black Cayenne	er	er Banda black Cayenne red	er Banda black Cayenne red	er Banda black Cayenne red	er Banda black Cayenne	er Banda black Cayenne red	on er Banda black Cayenne red		er 13 Banda 38 black 9 Cayenne red											

WH

Febru

Prime na 400- 60 600- 80 800-100 Good nat 400- 60 600- 80 800-100

Medium s 400- 60 600- 80 800-100 Heifers, Cows, 40 Hind qua Fore qua

Steer iol Steer in St

Brains
Hearts
Tongues
Sweetbi
Ox-tail,
Fresh
Fresh
Livers
Kidney

Choice Medium Choice Medium Choice Medium Lamb Lamb

, 1933. RTS. m prin-tes dur-33; DING

Jan. 1, 1938 to .4, Feb.11, 3. 1933. 1933. 1933. 1933. 1935. M lbs. 1935 1,676 29 29 661 247 9 69 NDS. 1239 882 22 675 ... 8 3 146

615 77,697 910 31,022 ... 8,687 978 27,462 928 6,321 90 1,381 909 2,924 3.

led k, Lard, k, Lard, k, Lard,
bla. Sacks.
14 5.80
15 15 8.38

cago, \$6.86 cago, 8.36

@2.70 None 0 .38 03.90 @3.15 @3.06

ago.) c. Ground.

CHICAGO	MAR	KET PRIC	CES		SAUSAGE IN OIL.	
				1	Bologna style sausage in beef rounds—	
WHOLESALE FRESH MI	EATS.	Fresh Pork	, Etc.	1	Small tins, 2 to crate	
Carcass Beef.		Pork loins, 8@10 lbs. av. Picnic shoulders Skinned shoulders	@ 8 @ @ 6 @ @ 6	9 1 61/2 6 28	Small tins, 2 to crate	
Prime native steers— Week ended, Feb. 18, 1933.	Cor. week, 1932.	Tenderloins		28	Smoked link sausage in hog casings-	
400- 600	15 @16 14¼@15 14¼@15	Back fat	@ 6 @ @ @	51/2 7	Small tins, 2 to crate. 4.50 Large tins, 1 to crate. 5.25	
cood native steers-		Hocks	@10 @	11 6	DRY SALT MEATS.	
400- 600	1214@1314 1214@1314 1214@1314	Tails	@ 5½ @ 6 @ 5 @ 2 @ 5 @ 5	5		
800-1000 8% @ 9% Medium steers—	12%@13%	Neck bones Slip bones Blade bones Pigs' feet Kidneys, per lb. Livers Brains	@ 2 @ 5 @ 5 @ 21/4 @	6	Clear bellies, 18@20 lbs.	
400- 600 914 @1014 600- 800 914 @1014 800-1000 814 @ 9	10%@12% 10%@11% 11 @11%	Kidneys, per lb Livers	@ 4 @	3 5	Fat backs, 14@12 lbs	
800-1000 8¼@ 9	11 @14		@ 6½ @ @ 3½ @	8 1 41/4 5 5	Regular plates	
80-1004 Helfers, good, 400-600 94 211 4 Ows, 400-600 53 27 17 Hind quarters, choice 217 Fore quarters, choice 210	64 @ 9 @214 @11	Snouts	@ 4 @ @ 4 @	5	WHOLESALE SMOKED MEATS.	
	W11	DOMESTIC S.	AUSAGE.		Fancy reg. hams, 14@16 lbs	
Beef Cuts.	@85	(Quotations cover i			Fancy skd. hams, 14@16 lbs	
Steer loins, No. 1 @18	@35 @33 @26	Pork sausage, in 1-lb. carto Country style sausage, fresh Country style sausage, fresh	in link	16 15 11	Faincy skd. limits, 19470 10 10 10 10 10 10 10	
Steer short loins, prime. 626 Steer short loins, No. 1. 625 Steer short loins, No. 2. 621	@45 @45			15	No. 1 beef ham sets, smoked— Insides, 8@12 lbs	
Steer loin ends (hips) (412	$ \begin{array}{c} @31 \\ @22 \\ @21 \end{array} $	Frankfurts in sheep casings. Frankfurts in hog casings. Bologna in beef bungs, chol Bologna in beef middles, cho	ce @	014 013 013	Cooked hams, choice, skin on, fatted @17	
Cow short loins	@14 @16	Liver sausage in beef rounds Smoked liver sausage in he	3	014 012 015	Cooked hams, choice, skinless, fatted @17 Cooked picnics, skin on, fatted @10	
Cow loin ends (hips) @ 8 Steer ribs, prime @ 14 Steer ribs, No. 1 @ 12	@13 @20 @19				Cooked picnics, skinned, fatted	
Steer ribs. No. 2 @11	@16 @ 9 @ 8	Head cheese New England luncheon specialty,	choice @	217 215	BARRELED PORK AND BEEF.	
Cow ribs, No. 2		Tongue sausage Blood sausage Souse Polish sausage		117 113 113		
Steer rounds, prime	@11 @101/4	Polish sausage	6	214	Family back nork, 35 to 45 pieces @13.00	•
Steer chucks, prime 6842	@ 81/2	DRY SAU	SAGE.		Clear back pork, 40 to 50 pieces. @10.75 Clear piate pork, 25 to 35 pieces. @ 9.50 Brisket pork @10.00	1
Steer chucks, No. 2	@ 8½ @ 7	Cervelat, choice, in hog bur Thuringer cervelat	gs 6	235	Plate heef	
Cow chucks @ 6½ Steer plates @ 6 Medium plates @ 3 Briskets, No. 1 @ 10 Steer navel ends @ 3	011 2 014 6 9 14			@20		
UNW BRYCE CHUS UR 379	@ 4 @ 31/4 @ 8	B. C. salami, choice Milano salami, choice, in h	og bungs	@35 @31	VINEGAR PICKLED PRODUCTS.	
	@ 5	Holsteiner B. C. salami, choice Milano salami, ehoice, in h B. C. salami, new condition Frisses, choice, in hog mid Genoa style salami Penperoni	dles	ā 15 ā 26 ā 35	Regular tripe, 200-lb. bbl \$12.90 Honeycomb tripe, 200-lb. bbl 15.00 Pocket honeycomb tripe, 200-lb. bbl 17.00 Pork feet, 200-lb. bbl 13.25 Pork tongues, 200-lb. bbl 33.00 Lamb tongues, short cut, 200-lb. bbl 35.00	
Strip loins, No. 1, bnls @30 Strip loins, No. 2 @25 Sirloin butts, No. 1 @16	@48 @43 @27	Mortadella, new condition.		@23 @15	Pocket honeycomb tripe, 200-lb. bbl	
Sirloin butts, No. 2 @10 Beef tenderloins, No. 1 @45	@17 @60	Capicolla Italian style hams Virginia hams		732 723 732	Pork tongues, 200-lb. bbl	,
Beef tenderloins, No. 2. @40 Ramp butts @14 Flank steaks @14 Shoulder clods @ 8	@50 @18 @18			peo.	OLEOMARGARINE.	
Shoulder clods @ 8 Hanging tenderloins @ 5½	@ 9 @ 8	DZI C DZI GILI		@ 3		
Insides, green, 6@8 lbs. @10½ Outsides, green, 5@6 lbs. @ 8¼	@14 @ 71/4 @ 9	Regular pork trimmings Special lean pork trimming Extra lean pork trimmings Pork cheek meat	gs	@ 51/	White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago. Nut. 1-lb. cartons, f.o.b. Chicago	1
Knuckles, green, 5@6 lbs. @ 9	@ 9		2/20	a a a a a	(30- and 60-10. solid packed tubs, 10- per lb. less.) Pastry, 60-lb. tubs, f.o.b. Chicago @10	
Brains (per lb.) @ 7	@ 8	Pork livers Native boneless bull meat Boneless chucks	(heavy)	@ 2 @ 61/ ₆ @ 52/		
Hearts @ 4	@ 8 @ 31/2 @16	Shank meat		@ 5% @ 51% @ 4%	LARD.	
Sweetbreads @14 Ox-tail, per lb @10 Proch tripe plain	@18 @12	Boneless chucks Shank meat Beef trimmings Beef cheeks (trimmed) Dressed canners, 350 lbs, a Dressed canter cows, 400 lb Dr. bologna bulls, 600 bb	ind up	@ 3½ @ 4	Prime steam, cash (Bd. Trade)	6
Fresh tripe, plain @ 4 Fresh tripe, H. C. @ 8 Livers @ 14	@ 4 @ 8 @17	Dr. bologna bulls, 600 lbs. Beef tripe	and up	@ 414 @ 414	Refined lard, tierces, f.o.b. Chicago @ 5 Kettle rendered, tierces, f.o.b. Chgo. @ 5½	6
Kidneys, per lb @ 8	@ii	Beef tripe Pork tongues, canner trim,	S. P	@ 2 @ 6	Leaf, kettle rendered, tierces, 1.6.5. Chicago	
Veal.		SAUSAGE (CASINGS.		Compound, vegetable, tierces, c.a.f @ 6	
Choice carcass	11 @12 9 @10 @16	(F.O.B. CH (Prices quoted to manuf			OLEO OIL AND STEARINE.	
Good racks	@10 @ 8	Beef casings:			Water slee oil 654	6
Veal Products.		Domestic rounds, 180 p Domestic rounds, 140 p	ack	.26	EXITA 0160 011	Ł
Brains, each @ 8 Sweetbreads @ 30	@ 7 @50	Export rounds, medium Export rounds, narrow.	1	.30	Prime oleo stearine, edible @ 3%	
Cair nvers	@55	No. 1 weasands No. 2 weasands		.13	TALLOWS AND GREASES.	
Choice lambs	@16	Domestic rounds, 140 p Export rounds, wide Export rounds, medium. Export rounds, medium. No. 1 wessands. No. 2 weasands. No. 1 bungs. No. 2 bungs. Middles, regular Middles, select wide. 2 Middles, select cxtra over	121/4	@14 .071/4	(In Tank Cars or Drums.)	
Choice saddles	@14 @18	Middles, select wide, 2 Middles, select, extra	@21/2 in. diameter.	1.35	Edible tallow, under 1% acid, 45 titre. 2% @ 2% Prime packers' tallow	2
Chaire foundes	@16 @10	Over		2.25	No. 1 tallow, 10% f.f.a. 2460 25 No. 2 tallow, 40% f.f.a. 1140 15	2
Medium fores (2)	@ 9 @ 25 @ 10	12-15 in. wide, flat 10-12 in. wide, flat		.90	A-White grease 2 @ 2% B-White grease, maximum 5% acid 1%@ 2	č
	@15	12-15 in. wide, flat 10-12 in. wide, flat 8-10 in. wide, flat 6- 8 in. wide, flat	30	.40	Edible tallow, under 1% acid, 45 titre. 2% @ 27 Prime packers' tallow. 214 @ 28 No. 1 tallow, 10% f.f.a. 214 @ 28 No. 2 tallow, 40% f.f.a. 114 @ 18 Cholce white grease. 24 @ 28 A-White grease, maximum 5% acid. 1% @ 29 B-White grease, maximum 5% acid. 1 % @ 19 Yellow grease, 14 % @ 19 Brown grease, 40% f.f.a. 18 @ 2	
Mutton.	@ 414	Hog casings:			VEGETABLE OILS.	
Heavy enddles	@ 41/4 @ 7 @ 5 @ 8 @ 3 @ 11	Narrow, per 100 yds Narrow, special, per 10 Medium, regular Wide, per 100 yds Extra wide, per 100 yd Export bungs	00 yds	1.65		
Heavy fores @ 3	- @ 8 @ 3	Wide, per 100 yds Extra wide, per 100 yd	8	60	Valley points, prompt	6
Mutton legs	@11 @ 7	Large prime bungs Medium prime bungs		19	Soap stock, 50% f.f.a., f.o.b. 54@ 6	3
Sheep tongues, per lb @10	@ 7 @ 3 @10	Extra wide, per 100 yd Export bungs Large prime bungs. Medium prime bungs. Small prime bungs. Middles, per set. Stomachs		4 @6 14 20	Crude cottonseed oil in tanks, f.o.b. Valley points, prompt	-
ouerly neads, each @ 8	@12	Stomachs		08	Refined in bbls., f.o.b. Chicago 64 @ 65	4

Retail Section

EDUCATION FOR MEAT DEALERS.

With meat retailers from forty cities of Iowa in attendance, the first Short Course for Retail Meat Dealers, held on February 21 and 22 at Iowa State College, was highly successful from every standpoint. Retailers present were so impressed with the value of the course that they appointed a special committee to confer with Iowa State College and the National Live Stock and Meat Board in the interests of repeating the program next year on a more comprehensive scale,

The chief purpose of the course at Ames was to assist the retail dealer in being of greater service to the consuming public. Subjects presented, and around which the discussions centered, included preparation of cuts with an eye appeal, what constitutes most effective advertising, window displays as an advertising medium, importance of efficient bookkeeping methods, how to operate a market to please the housewife, etc.

It was emphasized to the dealers that if meat is to maintain its place as the center of the diet it is up to the dealers themselves to exert every possible effort toward presenting their product in a form that will appeal to the housewife.

Special attention was devoted to the problem of moving the less-demanded cuts—forequarter of beef and lamb and less popular cuts of pork—and ways of solving this problem were offered. For example, the ham shank is considered a "sticker" in many markets. Seven ways of preparing this cut for the retail counter were demonstrated.

W. C. Davis of the U. S. Department of Agriculture discussed meat grades and the necessity of strict sanitation in the retail market. Dr. P. Mabel Nelson, of the Foods and Nutrition Department of Iowa State College, told the class what the housewife wants in the way of meats, and pointed out that the retailer must be in a position to supply these wants. Dr. Howard C. Greer of the Institute of American Meat Packers explained the advantages of proper bookkeeping methods, R. C. Pollock, general manager of the National Live Stock and Meat Board, cited a variety of merchandising ideas in the interests of stimulating meat sales. These were some of the highlights of the program.

Round-table discussions brought out many interesting and valuable sidelights. For example, one dealer brought up the question as to whether cuts with the bone in were more desirable after being cooked than cuts with bones re-

Retail Pricing Charts

Charts enabling meat retailers to figure prices on different cuts of beef from the carcass, prepared by A. T. Edinger of the U. S. Bureau of Agricultural Economics, were printed by THE NATIONAL PEOVISIONER in its issues of December 24, 1932, and January 7, 1933, accompanied by diagrams of the various cuts.

Copies of these charts—either Chicago or New York method of cutting—may be obtained for 5c each upon application to The National Provisioner, 407 S. Dearborn st., Chicago. Special prices for quantities upon application.

moved. He was emphatic in his conviction that the bones were desirable, as they imparted additional flavor.

To settle the question the home economics department of the college prepared two meat dishes the following day—one with bones and one without. The dealers then were given the opportunity to conduct a "taste test." The vote was unanimous in favor of the boneless cut.

The short course was arranged under the supervision of C. W. McDonald, meats specialist of the college extension department. Working with Mr. Mc-Donald were F. J. Beard of the meats department, the animal husbandry, foods and nutrition, and home economics

departments. All packers of the state cooperated closely in assuring the success of the program. Others who took an active part were the U. S. Department of Agriculture, Institute of American Meat Packers and the National Live Stock and Meat Board.

WOULD YOU BELIEVE IT?

Steak quoted at \$1.70 per pound! Roasts at \$1.50 per pound!

This as on January 1, 1933—but it was in Hong Kong, China! In the Sunday Herald of that city there appeared an advertisement of "Aberdeenshire beef," said to be the first ever offered in Hong Kong. It was reported to be of "superb quality."

After quoting joints and steaks at these prices the advertisement urged that this opportunity of securing a cut of "richt guid hame beef" should not be missed as the quantity available was limited. The product was being advertised by the Dairy Farm, Ice & Cold Storage Co. Ltd.

In the same newspaper were advertisements indicating that food is much higher in China than in the United States. For example, eggs were quoted at \$1.40 a dozen; canned beef tongue, about 3 lbs. in weight, \$3.00; bread 20e per pound; Worcestershire sauce \$1.25 per bottle; salad dressing \$1.00 per bottle. Dinners at the hotels were offered at around \$2.00 each, and featured birds' nest soup and shark fins.



HOTEL MEN ACCLAIM NEW MEAT CUTS.

The Waldorf Astoria hotel, New York City, was the scene of a meatcutting demonstration on January 27, attended by hotel executives, stewards and chefs who were impressed with the opportunities afforded by the new styles in meat cuts. The demonstration was one of more than 40 conducted in New York city under the auspices of the National Live Stock and Meat Board in cooperation with Cornell University, the New York-State Association of Retail Meat Dealers and the Institute of American Meat Packers.

Left to right in the picture are: Oscar Tschirky, the famous "Oscar" of the Waldorf; Paul A. Goeser, demonstration specialist of the Board; Frank A. Ready, general manager of the Waldorf; and Henry Stoll, executive steward. In the picture Mr. Goeser is holding up the "mock duck" of lamb, a cut which lends itself especially to display purposes.

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CORRECT WEIGHT AVOIDS LOSS.

"One of the most serious leaks in the retail meat store is carelessness in weighing meats," one retailer said recently. "A customer is entitled to full weight, and the man behind the counter should see that she gets it. This is only fair. It is unfair to the business when more than is paid for is given.

"Recently I figured up what it would cost me if I neglected to charge for 1 oz. of meat on each sale. The total was more than I could afford. Then I wondered what would happen if I overcharged 1 oz. on every sale. I figured such a practice would cost me more customers than I could afford."

NEWS OF THE RETAILERS.

Carl Tinn will engage in the grocery and meat business at 2959 North 3rd st., Milwaukee, Wis.

Albert Colburn, Garnin, Minn., has sold his retail meat business to Henry Larson.

W. H. Williams has applied for a license to conduct a retail meat business at 2602 Hennepin ave., Minneapolis. Minn.

Kimball Lawrence Mart, 4720 Kimball ave., Chicago, Ill., has been incorporated with a capital stock of 100 shares of no par value to conduct a retail meat and grocery business. The incorporators are Edward Gimbel, Harold M. Kaufmann and Margaret Griffin.

Kenneth Anderson, Montour, Ia., has leased a building on Main st., Reinbeck, Ia., in which he will conduct a retail meat and grocery business.

Ed. Frisbie Sanitary Meat Market, Vicksburg, Mich., has been purchased by Everett Haynes.

Herman Potratz has sold his interest in the Hillside Market, Burlington, Wis., to his partner.

The Hinman butcher shop, Pilot Monunt, Ia., recently was badly damaged by fire.

Nelson & Son who operate two retail meat markets in Racine, Wis., have taken over George's Market at 1334 Washington ave.

Ideal Meat Market, New Rochelle, N. Y., recently was severely damaged by fire.

Columbia Meat Markets, Union City, N. J., have been incorporated with a capital of 200 shares of no par value by Agnes Piltzecker and Lillian Bahr, Jersey City and Elizabeth Turnamian, North Bergen.

Edward Fleckenstein's Sons, Hudson City, N. J., have been incorporated with a capital of 200 shares of no par value to engage in the retail meat business.

Palace Markets, Perth Amboy, N. J., have been incorporated with a capital stock of 2,500 shares to engage in the retail meat business. The incorporators are Evelyn Sasola, Rose Pittel and Irving Doodstein.

Jacob J. Gaertner has leased space at 124 West Wisconsin ave., Neenah-Menasha, Wis., and will open a retail meat store.

H. N. Rebney has applied for a license to conduct a retail meat business at 3549 Nicollet, Minneapolis, Minn.

Three Major Cuts of Smoked Ham

The three major cuts of smoked ham correspond to those of the fresh ham (see THE NATIONAL PROVISIONER, Feb. 4, 11 and 18) and are made quite generally. The suggestions contained in this and the next four articles of this series are offered as an aid in using each cut—Butt, Center Cut and Shank.

THREE WAYS TO USE SMOKED HAM BUTTS.

Regardless of number of center slices obtained from the smoked ham, the butt and shank must be used. Three ways to use the smoked ham butt are suggested in this article, and the one which will appear next week.

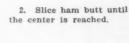
I-HAM BUTT SLICES.

The ham butt, with aitch bone removed, may be cut into attractive slices which should meet with favor.





I. Remove aitch (butt) bone while butt is attached to ham. This bone may be used for seasoning purposes.





NEW YORK MEAT CAMPAIGN.

The intensive four weeks' meat promotion campaign reaching every part of Greater New York and conducted by the National Live Stock and Meat Board has brought tangible and farreaching results. Having just closed in New York, the campaign now moves into other heavy consuming states of the East. This city-wide effort was featured by more than forty meat merchandising demonstrations before retail meat dealers, housewives, teachers, students, hotel and restaurant men. The demonstrations were given by Paul A. Goeser and E. L. Neubauer of the Board's meat merchandising staff. It began January 16 with a meeting at-

tended by the largest group of New York City packers and salesmen ever assembled in a business session. Cooperating with the Board were Cornell University, the New York State Association of Retail Meat Dealers and the Institute of American Meat Packers.

New beef, pork and lamb cuts demonstrated included top and bottom chuck rolls, flank steak fillets, larded beef potroasts, butterfly pork chops, pork tenderettes, boneless ham rolls, cushion style shoulder of lamb, rolled roasts, mock duck and many others. Audiences of 300 and more were the usual rule. Thousands of copies of literature dealing with meat, including cutting manuals, posters, charts, recipe books, etc., were distributed.

Retail meat dealers said the new mer-

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chandising methods were of practical value in accelerating meat sales, increased business being noted in many cases after displaying the new cuts. Housewives witnessing the demonstrations at cooking schools and elsewhere were quick to show appreciation of the attractiveness of the cuts, convenient size and value in adding variety to the meal. Hotel and restaurant men voiced their hearty approval of the demonstrations as of value in bringing out new methods for adding diversity to their menus and new uses for less-demanded cuts of meat.

Thousands of high school and university students and teachers were given educational demonstrations at nineteen of the city's leading institutions. Discussions at some of these meetings lasted for two hours or more, covering quality in meat, utility of various cuts, meat cookery facts and other subjects. Teachers in many of the schools stated that they had never realized before the opportunities for meat instruction in their home economics classes and said they would greatly profit by the ideas presented.

Since New York city occupies a strategic location as the heart of the nation's greatest food-consuming area, the benefits of the campaign should be felt ultimately by every branch of the livestock and meat industry.

TRUNZ EMPLOYEES DANCE.

For a great many years Trommer's Hall, Brooklyn, has been the chosen spot for various celebrations, but the more than 2,200 employees, friends and representatives of the meat industry, who made merry on the evening of February 6, agreed that the eleventh annual ball of the Trunz Employees' Welfare Association topped them all. One thousand of the guests remained for the midnight banquet, at which time the ladies were presented with sets of unusually attractive sherbet glasses. Trunz Pork Stores, Inc., operates a chain of retail stores in Brooklyn and Queens and also have one store each in Manhattan, Bronx, Staten Island and Yonkers.

HOW TO WRAP MEATS.

There is a correct wrapping paper size for each average of smoked meats. Using the proper size as outlined in "PORK PACKING," The National Provisioner's latest book, means greater economy in the wrapping room.

AMONG NEW YORK RETAILERS.

The Paramount Mansion on Washington Heights was the scene of the annual dinner-dance of Washington Heights Branch. It was a great big family party. A fine menu was enjoyed and the dancing was continuous. President was the continuous of the co ident Max Haas was the toastmaster and state president Anton Hehn was the principal speaker. Past president Frank Kunkel was presented with a wrist watch and Mrs. Charles Hembdt was given a basket of flowers. venirs for the ladies consisted of a set of six cups of various colors. Practically all branches were well represented. Some of the guests were national chairman George Kramer, state president and Mrs. Anton Hehn, attorney and Mrs. Aaron Kaufman, president ney and Mrs. Aaron Kaulman, president Ladies' Auxiliary Mrs. A. Werner, jr., B. F. McCarthy of the U. S. Depart-ment of Agriculture and wife. Bronx Branch was represented by president Branch was represented by president E. Ritzman and daughter, business manager and Mrs. Fred Hirsch, Mr. and Mrs. F. Fiederlein, Mr. and Mrs. W. Wolf, Mr. and Mrs. E. Denny and others; Jamaica Branch by president and Mrs. Phil Koch, Mr. and Mrs. Gus Fernquist, Mr. and Mrs. C. Fischer, Mr. and Mrs. Chris Roselle, Mr. and Mrs. Fred Schneider, Mr. and Mrs. W. H. Wild and others; South Brooklyp by president and Mrs. M. Smith Mr. by president and Mrs., M. Smith, Mr. and Mrs. Joseph Rossman, Mrs. Stuart, Mr. and Mrs. Harry Kamps, Mr. and Mrs. Steve Kittel, business manager John Harrison and family; Ye Olde New York and Westchester branches by president Lester Kirschbaum, Arthur Kleetblat. Mr. and Mrs. William Kleetblat, Mr. and Mrs. William Kramer, Mr. and Mrs. Walter Buckley and sister, Charles Kramer, Mrs. Platt, and sister, Charles Kramer, Mrs. Platt, Mr. and Mrs. Charles Schuck, Mr. and Mrs. L. Goldstein, Joseph Eschelbacher and E. Williams. The delegation from A. C. Wicke Mfg. Co. was headed by Mr. and Mrs. Charles Wicke and Mr. and Mrs. John Post. Van Iderstine's and Mrs. John Post. Van Iderstine's usual ten was headed by vice president C. L. Hausserman. Packers and whole-salers were well represented. Great credit is due chairman Charles Hembdt for this most successful dinner. At midnight the orchestra played Lohen-grin's wedding march and Mr. and Mrs. Fred Hirsch were congratulated upon their 37th wedding anniversary.

The meeting of Jamaica Branch was advanced to Monday this week because of Eastern District Branch's vaudeville and dance falling on Tuesday. The subject of a retailer selling meat by

the piece instead of by weight was discussed and a test case will be made of this. Chris Roesel, Gus Fernquist C. Fischer, Charles Eisenhardt and Jesse Kaufman were presented with handsome rings. A report on the recent convention meeting was made by the delegates.

Leo Levy, vice president Jamaica Branch, was a guest of the Albany Packing Company in Albany on Washington's Birthday.

NEW YORK NEWS NOTES.

H. D. Speer, beef, lamb and veal department, and Frank Goodrich, produce department, both from Swift & Company, Chicago, spent most of the past week in New York.

While in New York during the past week W. A. Netsch, small stock department, Armour and Company, Chicago, visited at the plant of the New York Butchers' Dressed Meat Co. P. L. Robertson, beef department, Armour and Company, Chicago, also visited New York for a few days.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended February 18, 1933, were as follows: Meat—Brooklyn, 36 lbs.; Manhattan, 2,746 lbs.; Bronx, 1,600 lbs.; Queens, 4 lbs.; total, 4,386 lbs. Fish—Brooklyn, 114 lbs. Poultry—Manhattan, 69 lbs.

Invitations have been extended to the trade for the inspection of the new branch house at 40 Tenth ave., New York, operated by the Gansevoort Independent Meat Corporation, which will be officially opened on February 26. Thomas J. Murray is manager of the new branch, which is conveniently located and most modernly equipped.

After having spent a few weeks at Miami Beach, Fla., vice president A. H. Merkel of Adolf Gobel, Inc., returned to New York early last week much benefited by his midwinter vacation. Another executive vacationing at Miami Beach is secretary W. J. Neumann, Stahl-Meyer, Inc., who makes his headquarters at the Louis Meyer branch in Brooklyn. Mr. Neumann will return to his duties shortly after March 1.

Watch "Wanted" pages for bargains.

MEAT BAGS

BURLAP STOCKINETTE COTTON

E.S.HALSTED & CO., Inc.

64 PEARL ST.. NEW YORK CITY
Joseph Wahlman, Dept. Mgr.
(Formerly with Armour & Company)

Makers of Quality Bags Since 1876

S. Oppenheimer & Co., Inc. SAUSAGE CASINGS

610-624 Root St., Chicago, Ill. 466 Washington St., New York City

HARRY LEVI & CO.

Importers and Exporters of

Sausage Casings

723 West Lake Street

Chicago

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BRECHT CASINGS

"MONGOLIA"

THE CASING OF NO REGRETS

Water-selected only by

"MONGOLIA"

Importing Co., Inc.

274 Water Street

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SAYER & COMPANY, INC.

Successors to WOLF, SAYER & HELLER, INC.
SAUSAGE CASINGS

208 Moore St., Brooklyn, N. Y. Phone—Pulaski 3260

Independent Casing Co.

Importers Sausage Casings Exporters

1335-1347 West 47th St., Chicago, U. S. A.

Spaldingstrasse 70B Hamburg 1, Germany 58 Farringdon Read, London, E. C. 1, England

OPPENHEIMER CASING CO.

Importers and Exporters of SAUSAGE CASINGS

CHICAGO, U. S. A.

New York, London, Hamburg, Sydney Toronto, Wellington, Buenos Aires, Tientzin

Hammett & Matanle, Ltd.

23 and 24 ST. JOHN'S LANE London, E.C.1

Correspondence Invited

PATIENT

Sewed Casings

Manufactured Under Sol May Methods

Hog Bungs-Hog Bung Ends Beef Middles and Rounds Bladders

PATENT Casing Company

The Pioneers of Sewed Sausage Casings

617-23 West 24th Place Chicago, Illinois



250

WITH BATH

\$350

DOUBLE

800 ROOMS

CORNER CASS AND BAGLEY

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NEW YORK MARKET PRICES FERTILIZER MATERIALS, RASIS NEW YORK DELIVERY

NEW YORK MA	ARKET PRICES	BASIS NEW YORK DELIVERY.
LIVE CATTLE.	FANCY MEATS.	Ammonium sulphate, bulk, per ton
94	Fresh steer tongues, untrimmed 15c a pound Fresh steer tongues, l. c. trm'd 30c a pound	Ammonium sulphate, double bags,
Cows, common to medium. 2.50@ 3.00 Bulls, common to medium. 2.50@ 3.80	Sweetbreads, beef	Blood, dried, 16% per unit
LIVE CALVES.		Ammonium sulphate, bulk, per ton basis ex vessel Atlantic ports Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York Blood, dried, 16% per unit Blood, dried, 16% per unit Blish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory Fish scrap, acidulated, 6% ammonia, 3% A. P. A. Del'd. Balt. & Norfolk. P. A. Del'd. Balt. & Norfolk.
Venlers good to choice	Mutton kidneys 10c each 1/2 10c each 1/2 1	Fish scrap, acidulated, 6% ammonia, 3% A. P. A. Del'd. Balt. &
Vealers, medium 4.50@ 6.00	Lamb tites	Norfolk
LIVE LAMBS.	BUTCHERS' FAT.	Soda nitrate, per net ton.
Lambs, good to choice	Shop fat	15% B. P. L. bulk 1.70 & 100 Tankage, unground, 9@10% ammo-
Lambs, medium 6.00@ 6.25	Edible suet	nia 1.45 & 10s Phosphates.
LIVE HOGS.	GREEN CALFSKINS.	Foreign home meal steamed 2 and
Hogs, 160-180 lbs	5-9 9¼-12¼ 12¼-14 14-18 18 up	50 bags, per ton, c.i.f
Hogs, 160-180 lbs	Prime No. 1 veals 4 .55 .60 .65 .85 Prime No. 2 veals3 .40 .45 .50 .60 Buttermilk No. 1. 2 .30 .35 .40 Buttermilk No. 21 .20 .25 .30	Superphosphate, bulk, f.o.b. Balti- more, per ton, 16% flat @ 7.00
DRESSED HOGS.	Buttermilk No. 1 2	Potash.
Hogs, 90-140 lbs., good to choice\$5.37½@6.00	Branded grubby 1 .10 .15 .20 .25 Number 3 1 .10 .15 .20 .25	Manure sait, 80% bulk, per ton 019.11 Kainit, 14% bulk, per ton 0 9.70 Muriate in bags, per ton 037.15
Hogs, 90-140 lbs., good to choice90.0172450.00	BUTTER.	Sulphate in bags, per ton @47.80
DRESSED BEEF.	Creamery, extras (92 score)	Dry Rendered Tankage.
CITY DRESSED.	Creamery, firsts (91 score)	60% unground
Choice, native, heavy	EGGS.	BONES, HOOFS, AND HORNS,
	(Mixed Colors.) Special packs or selections from fresh	Round shin bones, avg. 48 to 50 lbs., per 100 pieces
WESTERN DRESSED BEEF. Native steers, 600@800 lbs	Technology Parks of Scientist From From From From From From From From	Black or striped hoofs, per ton 45,000 ma
Native choice yearlings, 440@800 lbs12 @13 Good to choice helfers	Rehandled receipts12½@12¾	Thigh bones, avg. 85 to 90 lbs., per
Good to choice cows	LIVE POULTRY.	Horns, according to grade 75.0002000.00
Fresh bologna buils	Fowls, colored, via truck and express @16 'Chickens, colored	-
BEEF CUTS.	Chickens, colored	NEW YORK MEAT SUPPLIES.
Western. City.	DRESSED POULTRY.	Receipts of Western dressed mean and local slaughters under federal in-
No. 1 ribs	FRESH KILLED. Fowls—fresh—dry packed—12 to box—fair to good.	spection at New York for week ended
No. 1 loins20 G26 24 G28 No. 2 loins18 G20 20 G22	Western, 60 to 65 lbs. to dozen, lb14 @16 Western, 48 to 54 lbs. to dozen, lb14 @16	Feb. 18, 1933, with comparisons:
No. 3 loins	Western, 60 to 65 lbs. to dozen, lb14 @16 Western, 48 to 54 lbs. to dozen, lb14 @16 Western, 45 to 47 lbs. to dozen, lb13 @15 Western, 36 to 42 lbs. to dozen, lb12 @14 Western, 30 to 55 lbs. to dozen, lb11 @15	West. drsd meats: Feb. 18. week. 1991
	Fowla-fresh-dry nkd -12 to hov-nrime to few.	Steers, carcasses 9,241 6,338 4 6 7 8 8 7 8 8 7 8 8 7 8 8 8 7 8 8 8 7 8
No. 2 rounds 8 @ 9	Western, 60 to 65 lbs. to dozen, lb 617 Western, 48 to 54 lbs. to dozen, lb 6117 Western, 48 to 47 lbs. to dozen, lb 6116 Western, 36 to 42 lbs. to dozen, lb 6115 Western, 30 to 58 lbs. to dozen, lb 6115	
No. 2 chucks	Western, 48 to 47 lbs. to dozen, lb @16 Western, 36 to 42 lbs. to dozen, lb @15	Beef cuts. lbs 476.575 539,220 284.55
No. 3 chucks	Ducks-	Pork cuts, lbs2,745,084 2,361,801 2,502,50 Local slaughters:
Rolls, reg., 406 lbs. avg	Long Island frozen, No. 114½@15 Western@11	Cattle 8 846 8 844 885
Tenderloins, 5@6 lbs. avg50 @60 Shoulder clods	White, ungraded, per lb	Calves 13,923 12,110 11,8 Hogs 53,241 50,611 54,8 Sheep 73,281 73,993 13,8
DRESSED VEAL.	Turkeys, nearby, No. 1:	
Good	Young toms	PHILADELPHIA MEAT SUPPLIES
Medium	Western, 60 to 65 lbs., per lb.,14 @17	Receipts of Western dressed means and local slaughters under city and
	Western, 48 to 54 lbs., per lb13 @15 Western, 48 to 47 lbs., per lb13 @15	federal inspection at Philadelphia for
DRESSED SHEEP AND LAMBS.	BUTTER AT FOUR MARKETS.	the week ended Feb. 18, 1933: Week Om.
Lambs, choice		West, drsd. meats: ended Prev. week.
Sheep, medium 6 @ 8	Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Feb. 16, 1933:	Steers, carcasses 2,628 2,020 155 Cows, carcasses 883 906
FRESH PORK CUTS.	Feb. 10 11 13 14 15 16	Cows, carcasses 883 906 908
Pork loins, fresh, Western, 10@12 lbs 8 @ 9	Chicago 18¼ 18¼ Holiday 18½ 18½ 18 New York 19¼ 19¼ Holiday 19¼ 19¼ 19 Boston 20 20 Holiday 20 20 19¼	Veals, carcasses 591 889 138 Lambs, carcasses 11,038 9,359 1,68 Mutton, carcasses 1,045 280 1,28 Pork, lbs. 654,476 630,463 621,46
Pork loins, freah, Western, 10@12 lbs. 8 9 Pork tenderloins, fresh. 20 225 Pork tenderloins, frosen. 18 220 Shoulders, Western, 10@12 lbs. 6 7 Butts, boneless, Western. 8 9 Butts, regular, Western. 7 8 Harry, Western. 6 6	Wholesale prices carlots—fresh centralized but-	Local slaughters:
Butts, boneless, Western	ter—90 score at Chicago: 18¼ 18¼ Holiday 19 18½ 18¼-18½	Cattle 2,155 2,022 1,8 Calves 3,045 2,657 1,0 Hogs 20,046 17,656 13,6 Sheep 7,129 8,166 1,0
Picnic hams, Western, fresh, 6@8 lbs.	Receipts of butter by cities (tubs):	Sheep 7,129 8,165 AM
average 7 @ 8 Pork trimmings, extra lean 7 @ 8 Pork trimmings, regular, 50% lean 4 @ 5 Spareribs 6 @ 7	This Last Last —Since Jan. 1.— week. week. year. 1933. 1932. Chicago. 22,207 25,761 38,358 333,129 386,670	DOGTON WE AT SYTDDIFFS
Spareribs 6 @ 7	N. Y 59,608 58,011 65,591 515,843 589,758 Boston . 14,843 16,559 17,672 140,533 141,655	BOSTON MEAT SUPPLIES. Receipts of Western dressed mean
SMOKED MEATS.		at Boston, week ended Feb. 18, 1994
Hams, 8@12 lbs. avg	Total 117,875 124,914 142,262 1,162,837 1,240,421 Cold storage movement (lbs.):	with comparisons:
Hams, 12@14 lbs. avg	In Out On hand week day	West, drsd. meats: ended Prev. week.
Rollettes, 8@10 lbs. avg	Feb. 16. Feb. 16. Feb. 17. last year. Chicago 38,619 71,550 5,014,121 3,157,731	Steers, carcasses 2,387 2,064 1,624
Beef tongue, heavy	New York 22,920 90,308 1,725,702 2,244,972 Boston 9,639 17,781 422,997 718,549 Phila 35,500 23,370 678,432 1,006,541	Bulls, carcasses
Flames, 12014 ins. avg 12½(2013) Picnics, 406 ibs. avg 8½(2) Picnics, 608 ibs. avg 8½(2) Rollettes, 8010 ibs. avg 9 Rollettes, 8010 ibs. avg 9 Eeef tongue, leavy 23 Bacon, boneless, Western 13 Bacon, boneless, Western 11 City pickled bellies, 8010 ibs. avg 8 0 9	Total106,678 203,000 7,841,342 7,127,793	Mutton, carcasses . 19,008 20,000 Mutton, carcasses . 1,322 976 12 Pork, lbs

, 1933,

@20.86

G 139 85 & 10e 25 & 10e

70 & 50e @23.9e @24.39 @25.9e

.70 & 10e

@18.00 @20.00

ORNS.

75.00@ M.M 45.00@ M.M

75.00@200.0

PPLIES. sed meats

ederal in-

7. Week, 1992.
3383/4 6,666
788 76
215 22
306 10,866
868 31,78
942 1,57
220 284,52
801 2,552,56

SUPPLIES.

r city and delphia for

33:

Prev. week. 2,020 906 274 880 9,359 280 130,468

PLIES. essed mess b. 18, 193,

2,500 600 185 1,904 10,404 1,011 621,56

100

sons:

LS.

CARLOT SHIPPERS

PORKS BEEF LAMB MUTION MEALS



Shippers of Straight and Mixed Cars
Pork — Beef — Sausage — Provisions
HAMS and BACON

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Pork and Beef Packers

BLACKHAWK HAMS and BACON Straight and Mixed Cars of Packing House Products

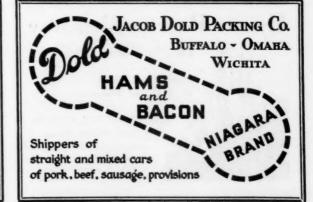
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The P. Brennan Company

Pork Packers

Straight and Mixed Cars of Packing House Products

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Consolidated Dressed Beef Co. Gray's Ferry Ave. Philadelphia

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Expert Sausagemaker

Expert sausagemaker wishes steady position with large or small plant. Guarantees quality sausage, smoked and baked hams and all kinds of delicatessen. Know costs and yields. Prefer Indiana, Illinois, or Ohio. W-199, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Superintendent

Complete knowledge rendering, glue making, poultry feed manufacturing, feeding bone, hides and skins. Thorough knowledge of cost accounting and production. Available now. Prefer connection in East. W-202, The National Provisioner, 295 Madison Ave., New York City.

Plant Superintendent

20 years' practical general packinghouse operating experience, all departments, beef or pork. Can handle any size plant. Understands handling of labor and economical operation at low costs. Produce quality products and get results. Several years' experience as general plant superintendent. References. W-207, The National Provisioner, 407 S, Dearborn St., Chicago.

Your Sausage Troubles

Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Position Wanted

Superintendent

20 years' packinghouse experience. Can handle all departments. Acted as superintendent and traveling pork superintendent for large concern, also supervising pork operations in branch plants. Can handle labor, costs, cures, gains, and ahrinkages. Has government inspection experience. W-205, The National Provisioner, 407 S. Dearborn St., Chicago.

Sausage Foreman

Steady position wanted by fully qualified sausage foreman with many years' experience. Prefer progressive, medium-sized plant. Can do actual work and handle help to advantage. Prefer South or West, but will go anywhere. Will go on trial. W-206, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Expert Sausagemaker

Do you need a thoroughly competent sausagemaker who can handle all kinds of sausage under guarantee? He is available now on short notice and will operate your sausage department profitably. Specializes in soft summer sausage and salami; also boiled hams without sewing. Excellent references. W-208, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Plant for Rent

For rent, building completely equipped for wholesale pork, beef or restaurant supply house. Choice location. Entrance Stock Yards. FS-197, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Dispose of your surplus equipment through THE MATIONAL PRO-VISIONER "Classified" ads.

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Wanted, 100 No. BB 2 oval shaped Adelmann aluminum ham boilers. W-204, THE NATIONAL PROVISIONER, 407 S. Dearborn St, Chicago, Ill.

Belly Boxes

Wanted, quantity of metal dry-cure belly boxes. Must be in good condition. W-203, THE NATIONAL PROVISIONER, 295 Madison Ave., New York City.

Equipment for Sale

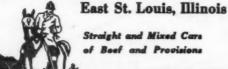
Rendering Equipment

For sale, recessed filter presses, all sizes; lard rolls; Dopp jacketed keitles; hammer mills; disintegrators; melters; cookers; mixers; ice machines; boilers; pumps; etc. Send for latest bulletin What machinery have you for sale? CONSOLIDATED PRODUCTS CO., INC. 14-13 Park Row, New York City

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Superior Packing Co.

Price

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DRESSED BEEF

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Carlots

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PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
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Hams, Bacon Lard, Sausage Canned Foods



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HAMS BACON **FRANKFURTS**

LARD DAISIES SAUSAGES OUALITY Pork Products That SATISFY



Because Capital Brand Hams and Bacon have such fine flavor—they are always in favor

The Columbus Packing Co. PORK AND BEEF PACKERS

Columbus, Ohio New York Office: 410 W. 14th St.



Progressive Sausage Makers rely on **PROGRESSIVE**

for quality boneless beef and veal products

PROGRESSIVE PACKING CO.

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Hams Bacon Lard Theurer-Norton Provision

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Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS
WHOLESALE SLAUGHTERERS OF
CATTLE, HOGS, SHEEP AND CALVES
U. S. GOVERNMENT INSPECTION ALLENTOWN, PA

UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils Stearine Tallows Stock Foods Calf Heads Cracklings Pulled Wool Pickled Skins Packer Hides Calf Skins Horns Cattle Switches

Selected Beef and Sheep Casings
43rd & 44th Streets
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Main Office and Packing Plant at Austin, Minnesota



Philadelphia Scrapple a Specialty John J. Felin & Co., Inc.

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Bacon Lard Delicatesser

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Union Stock Yards PITTSBURGH, PA.

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THE CELEBRATED BRAND IRISH HAMS AND BREAKFAST BACON



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Meat Food Products

25 Metcalf St.

The Danahy Packing Co.

Buffalo, N. Y.



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Enjoy every outdoor sport while you Bathe your troubles away

The sportsman finds a new thrill in golf, riding fishing and all outdoor sports high up in the Ozark Mountains in a 900 acre Government Park while the rest of the world is snowbound.

> Come to Hotel Majestic at Hot Springs now. You can have a room, an apartment, or a cottage at extremely moderate cost...

OTHER SOUTHWEST HOTELS HOTEL WILLIAM LEN-Memphis, Tenn. HOTEL LAFAYETTE "Little Rock, Ark. HOTEL MARION ... Little Rock, Ark.

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President



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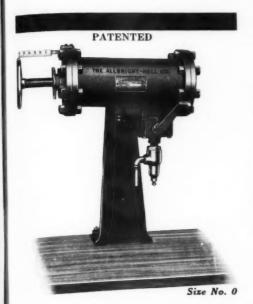
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NO SPLASH-NO DRIP-NO TROUBLE



ELIMINATES OVERWEIGHT LOSSES

Every lard or compound maker needs an ANCO Harrington Measuring Filler. The popularity of these Fillers is increasing continually because of their simplicity and accuracy.

You have only one adjustment to make when you change size of container. When you do adjust that one screw, you actually shorten or lengthen the cylinder itself because the cylinder head at one end moves in or out with the screw. The result is that the piston travels the full length of the cylinder — metal to metal — at each discharge.

Whether you are filling 1-lb. or 10-lb. packages, the entire contents of the cylinder are discharged every time.

FOR LOW AND HIGH PRESSURE FILLING

The illustration above shows the No. 0 Size Harrington arranged for high-pressure filling with atomizing valve. High-pressure filling is easily done at 250 lbs. to 300 lbs. pressure. It can be furnished for low pressure work without the atomizing valve.

The No. 1 Size Harrington is similar to the No. 0 but is mounted on special table and is arranged to be operated by foot pedals instead of by hand. To increase production, two nozzles for filling either pails or cartons can be furnished.

If your production is small, all the more reason why you should make the most of it. Either of these machines will fill up to 2,000 1-lb. cartons per hour with unvarying accuracy.

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SWIFT'S selected HOG CASINGS will help you sell Pork Sausage

Swift's Selected Hog Casings are fully up to length specifications. Quality standards are high. The ends of the strands are cut even. There is a minimum number of strands per bundle.



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